

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

## Spring Plowing

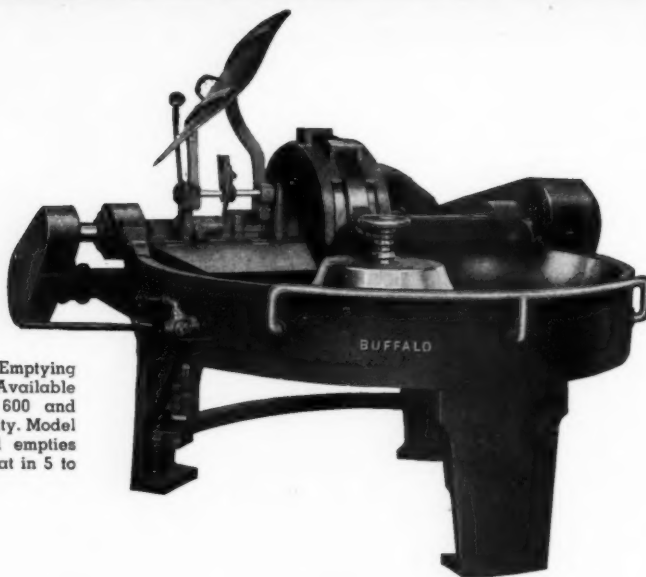
Now, in the spring, is the time to prepare for summer specialty business by plowing deep, preparing carefully and planning every step for best results. What you do now will have great effect on later profits.

Your Fearn representative can help you produce the proper seed bed for future profit yields, because he can give you practical money-saving suggestions. He is backed by a strong, well founded concern with outstanding facilities for development and manufacturing products with unusual profit-producing power for you. Ask for a practical demonstration.



This trademark is your assurance of sincerity of purpose, enterprise in development, skill in manufacture and fullness in value. Learn to depend on it!

**Fearn Laboratories**  
division of  
**Northwestern Yeast Company**  
1750 North Ashland Ave. • Chicago 22, Ill.



Buffalo Self-Emptying Silent Cutter. Available in 200, 350, 600 and 800 lbs. capacity. Model 70-B cuts and empties 800 lbs. of meat in 5 to 8 minutes.

## Think Today about Tomorrow's Profits!

Sausage makers can't hope to compete for business with outmoded equipment and inferior products. Is your present equipment giving maximum yield, best quality and minimum labor costs? Are you in a position to compete successfully for tomorrow's business?

Think of these exclusive features of the BUFFALO SELF-EMPTYING SILENT CUTTER: (1) Scientific knife arrangement insuring a fine-textured, high yielding emulsion, free from lumps and sinews. (2) Knives that give a clean shear draw cut, opening up all meat cells allowing maximum absorption of moisture, resulting in a high yield of finished product. (3) Cool, fast cutting. (4) Meat always in clear view, permitting constant inspection of the batch, preventing burning or shortening of the emulsion. (5) An all-purpose machine adaptable to producing every kind of sausage.

Our catalog describes these and other construction features and operating advantages in detail. Request a free copy from:

**John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N. Y.**

*Sales and Service Offices in Principal Cities*

*Wherever you  
go... you'll  
find  
Buffalo!*



# Buffalo

**QUALITY SAUSAGE MAKING MACHINES**

## OTHER GRIFFITH PRODUCTS THAT WILL HELP CUT SPOILAGE LOSS

### Griffith's ERADO

To cut losses and step-up profits, make it a "must" to use Erado every afternoon at clean-up time—to help keep your plant and equipment in a wholesome, sanitary condition.

Quick-acting Erado kills bacteria, yeast, and mold. Disinfects and deodorizes in one operation. Easy to use as scrub or spray. Non-poisonous, leaves no odor, won't corrode metal. Costs less than a dime a day.

### Griffith's KLENZALL

For speedy results in dissolving grease, removing slime, and eliminating dirt from floors, walls, tables, and equipment—many leading packers use Klenzall daily for a thorough cleaning job.

Klenzall's remarkable efficiency is due to a special chemical not found in ordinary cleaners. Easy to use. One ounce makes a gallon of scrub. Economical, too.

### Griffith's ALUMINUM CLEANER

At last—here's a brand new product specially developed to clean aluminum quickly and thoroughly—without damage to the metal or injury to the skin.

Its speedy action and remarkable efficiency result from a new-type wetting agent that rapidly dissolves grease and actually "lifts" dirt off—without scratching. Try Griffith's Aluminum Cleaner once—and you'll use it regularly.

You Don't Need "The Luck of the Irish"  
... To Reduce Spoilage Loss

Use

## GRIFFITH'S *Purified*<sup>\*</sup> CEREALS

And you'll have the latest scientific control developed to cut spoilage loss

• Leading meat authorities recommend the use of *sterilized* cereal binders in place of ordinary flours—to minimize profit-reducing loaf and sausage spoilage losses. And Griffith meets the need with special "purified" cereals:

GPF (Corn) . . . Fine Golden Cereal  
Binder (Wheat) . . . Grade "A" Pep  
. . . and other blended cereals.

Griffith's Purified\* Cereals are top-quality binders—as fine as money can buy. And, of course, they comply with the standards of Q. M. C. Technical Bulletin No. 1, and the N. C. A. In addition, they have been scientifically processed to eliminate contaminating micro-organisms—thus reducing the risk of "inside" spoilage. \*(Covered by U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949.)

For exclusive anti-spoilage protection use Griffith's Purified Cereals—they'll help cut your losses and show a profit. Don't hesitate to write—**TODAY**—for more information. No obligation, of course.



The  
**GRIFFITH**

NEWARK 5, 37 EMPIRE STREET—TORONTO 2, 115 GEORGE STREET—CHICAGO, 9, 1415 W. 37<sup>th</sup> STREET

**LABORATORIES**



# THE NATIONAL PROVISIONER

Volume 114

MARCH 16, 1946

Number 11

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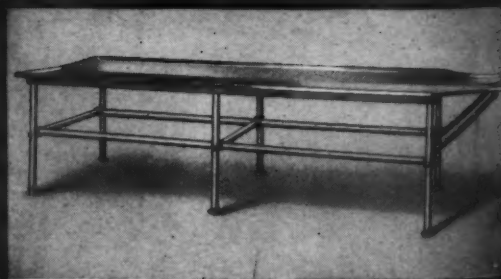
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A Sound Foundation  
For Improving  
Profits & Quality  
**Globe**  
SAUSAGE-MAKING  
EQUIPMENT



31 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—March 16, 1946





Globe No. 100 Sausage Case  
and other meat forms



Globe No. 3000  
Vacuum Meat Press



Globe Sausage Cutter  
Meat Press



Stepping up the mechanical efficiency of your sausage department with modern Globe Equipment is the practical way to reduce production costs.

The dependable Globe line is complete and includes every modern device essential to maintaining efficient, high-level production of quality sausage. Each unit is specially designed for its job, and built to deliver economically many years of service. And each is safely and profitably operated and maintained with a minimum of manpower and skill.

Globe engineers are ever alert to new ideas. Their experience will be invaluable in helping to lower costs as you modernize or expand your sausage layout. Call us now for full details.

# ORDER YOUR SAUSAGE-MAKING NEEDS FROM GLOBE!

- |                  |                              |
|------------------|------------------------------|
| Air Compressors  | Ovens                        |
| Sausage Boxes    | Pans and Tubs                |
| Branders         | Pumps                        |
| Brine Tanks      | Shovels                      |
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| Hanging Racks    | Washers                      |
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| Mixers           |                              |

## THE GLOBE COMPANY

4000 S. PRINCETON AVENUE

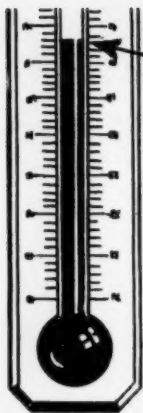
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THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

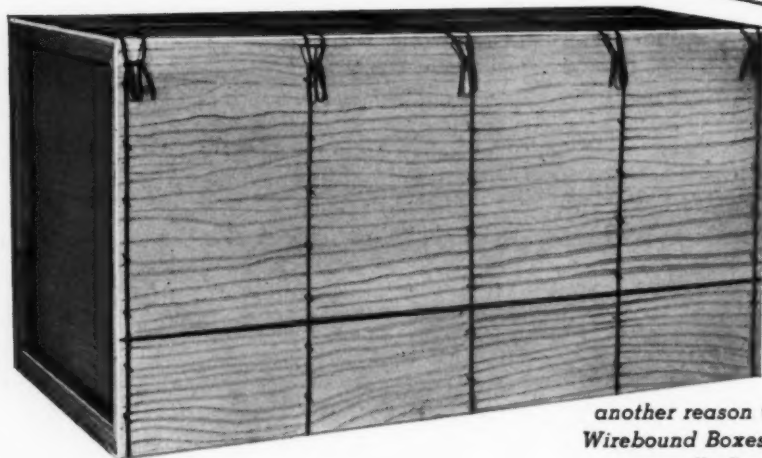
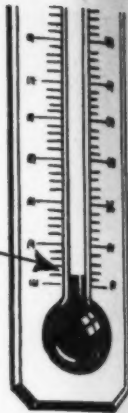
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**quick refrigeration!**



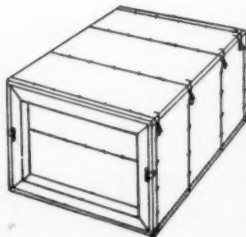
*another reason why over 15,000,000  
Wirebound Boxes and Crates are used  
annually by the packing industry.*

## *Wirebound* **CONSTRUCTION IS IDEAL FOR REFRIGERATED MEAT SHIPMENTS**

- Here's Why—*
- Permits rapid cold air penetration...resulting in maximum volume through coolers
  - Absolutely unaffected by moisture
  - Easily handled . . . safely stacked
  - Can be readily opened for inspection and reclosed without damage

**REMEMBER! WIREBOUND BOXES AND CRATES HAVE MET AND ARE MEETING  
THE PACKING INDUSTRY'S GREAT WARTIME NEEDS.**

**WIREBOUND BOX  
MANUFACTURERS  
ASSOCIATION**  
*Room 1830  
Borland Bldg.  
CHICAGO 3, ILL.*



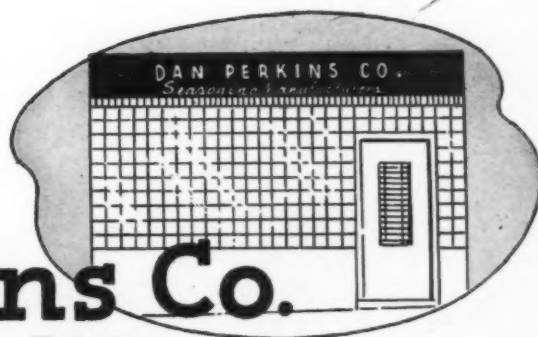
*Wirebound*  
**BOXES & CRATES**



**TAILOR MADE**

**TO  
FIT YOUR NEEDS**

**A SEASONING  
FOR  
EVERY  
PURPOSE**



**Dan Perkins Co.**

**MEMPHIS, TENN.**

**A M E R I C A ' S   F I N E S T   S E A S O N I N G S**



**F**OR ALL SHIPPERS—the Union Pacific Railroad provides . . .

A Strategic Middle Route that unites the East with the Mid-West, Inter-mountain and all Pacific Coast states.

Modern operating facilities, equipment and motive power include the famous "Big Boys," super-powered locomotives designed to meet industry's heaviest demands.

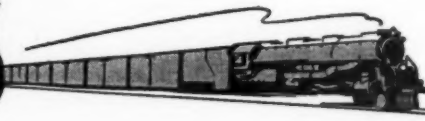
Union Pacific also has long been renowned for its well-ballasted steel highway, specially constructed for

smooth, safe operation of freight traffic at high speed.

General agency offices are located in metropolitan cities, coast to coast, with a staff of experienced traffic men trained to assist you and other shippers in effectively meeting your transportation problems.

For dependable, on-the-job freight service—

*Be Specific—  
say "Union Pacific"*



*The Progressive*

**UNION PACIFIC RAILROAD**

*The Strategic Middle Route*

★ Union Pacific will, upon request, furnish information about available industrial and mercantile sites in the territory it serves. Address Union Pacific Railroad, Omaha, Nebraska.



**GROCCERS'  
OWN SALES  
FIGURES PROVE  
THAT...**



## CANNED FOODS MAKE *Bigger Profits* FOR YOU!

● Using their own store figures, grocers are proving to themselves that canned foods make bigger profits—thanks to sturdy *steel-and-tin* cans.

In the table on the right are figures representing the average canned food sales of many thousand grocery stores. Applying them to a typical store with a \$50,000 annual volume, these figures prove that the *canned foods department makes an excellent profit—probably bigger than any other department in the store*. By writing in the sales figures for their stores in the blank spaces at the extreme right of the table, grocers can figure out for themselves the big profit they make on canned foods.

Take canned vegetables alone. This single canned food item represents more than 5% of the total dollar volume in a typical grocery. Some of these vegetables are still packed in war-time substitute containers, but grocers tell us that it's their sales of vegetables packed in *steel-and-tin cans* that insure their consistently high profit. Foods packed in durable cans require no protective wrapping or special care... save shelf and storage space... in fact, can be moved for barely 2½% of their retail price.

Yes, Mr. Packer, grocers overwhelmingly prefer selling foods packed in trouble-free cans, for the five major reasons listed at the right.

### Cans are Nationally Advertised

This month more than 32,000,000 full-page, full-color ads in leading national publications are bringing home to shoppers the many advantages of buying food in cans.

CAN MANUFACTURERS INSTITUTE, INC., NEW YORK

### CANNED FOODS PROFIT PICTURE

Annual volume .....	\$50,000.00	\$ _____
Of this, canned foods sales average 20% .....	Or... \$10,000.00	\$ _____
*Average gross profit on canned foods is 18%...or..	\$ 1,800.00	\$ _____ **
***Less 2½% cost of handling canned foods...or..	\$ 250.00	\$ _____

### ANNUAL PROFIT ON

CANNED FOODS IS ..... \$ 1,550.00 \$ \_\_\_\_\_

\*Based on OPA allowable mark-ups for Group 2 stores.

\*\*Use OPA allowable mark-ups for stores in your group.

\*\*\*Not including average store overhead.

### 5 Major Reasons Why Cans Make Bigger Food Profits

1. Cans cut down breakage loss.
2. Protect food against spoilage.
3. Are easy, safe and economical to handle.
4. Save shelf and storage space.
5. Cut labor costs — require no weighing, wrapping or special care.



AD

# GEBHARDTS

**Save Dollar (\$1.00) per head on Beef**

Beef packers who are operating GEBHARDTS in chill and holding rooms are reporting a savings on shrink of better than 1%. This means 5 lbs. on a 500 lb. carcass.

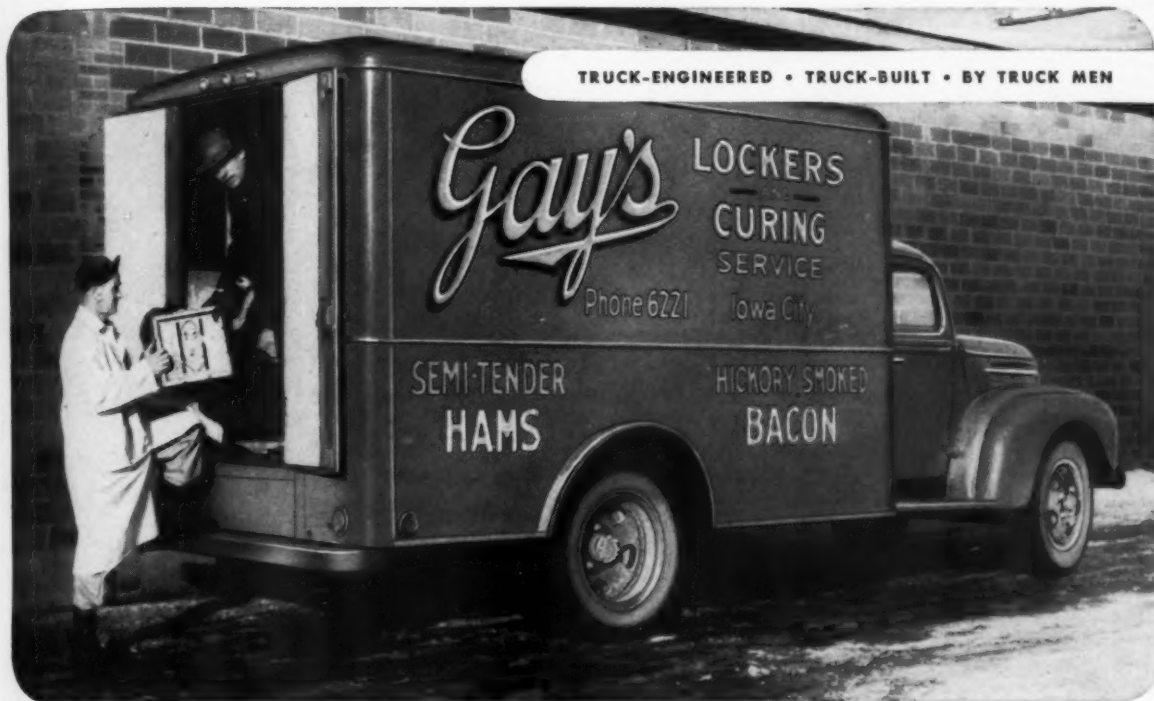


★ GEBHARDTS cold air circulators installed on the ceiling, between the rails, in the Sales Cooler, above, of Gus Juengling & Son, Cincinnati, Ohio.



## ADVANCED ENGINEERING CORPORATION

# Better Trucks for YOUR Business!



TRUCK-ENGINEERED • TRUCK-BUILT • BY TRUCK MEN

## "OPERATING EXPENSES VERY LOW"

"We use this 158-inch-wheelbase Ford unit, with semi-refrigerated van body, in hauling up to three ton loads of fresh and cured meats between our locker and curing plant," wrote Mr. Forman Gay, of Gay Locker Co., Iowa City, Iowa.

"Our operating expenses have been very low, and gasoline mileage excellent. In the forty years our firm has been in business we have owned twenty-seven Ford units, so we knew from experience we'd get real satisfaction from this one."

Food-handling is going to be one of the nation's busiest businesses for a long time to come—just as it's been through the war years. Is your fleet in condition to meet such service? Wouldn't it be wise to see your Ford Dealer now, and have a serious "truck talk" with him? The new Ford Trucks he can provide for you offer 32 important new engineering advancements—features designed to give you even better economy, still greater reliability, even longer service life.

# FORD TRUCKS

MORE FORD TRUCKS ON THE ROAD • ON MORE JOBS • FOR MORE GOOD REASONS



### ADVANCED ENGINEERING IN NEW FORD TRUCKS

More Economy and Endurance  
Easier Servicing

A STILL GREATER 100 HP V-8 ENGINE with NEW Ford steel-cored Silvaloy rod bearings, more enduring than ever in severe service • NEW aluminum alloy cam-ground 4-ring pistons for all economy • BIGGER, more efficient oil pump and IMPROVED rear bearing oil seal • NEW longer-lived valve springs • NEW improvements in cooling • NEW efficiency in ignition • in carburetion • in lubrication • in ease and economy of servicing operations • And available in all truck chassis except C.O.E. units the rugged, thrifty 90 HP FORD SIX-CYLINDER ENGINE, with many important advancements.

FORD CHASSIS ADVANTAGES: Easy accessibility for low-cost maintenance • Universal service facilities • Tough, forged front axles • Extra-sturdy rear axles with pinion straddle-mounted on 3 large roller bearings,  $\frac{3}{4}$ -floating type in light duty units, full-floating in all others • 3 axle ratios available (2 in 1-ton unit) • 2-speed axle available in heavy duty units at extra cost • Powerful hydraulic brakes, large drums, cast braking surfaces • Rugged 4-speed transmission with NEW internal reverse lock optional at extra cost on light duty units, standard on all others.



## THE BRUSHES YOU NEED ARE MADE BY THE MILE

Your beef casing cleaning machines will give **BETTER PERFORMANCE** with *longer* brush life and cleaner casings if you use Fuller-Gript Brushes.

Instead of sending out your metal cores for refilling, buy our machined aluminum core filled with bristle or fiber brush strips and, when it is time to be refilled, slide out the old strips and slide in the new refills and lock in place with our simple attaching method.

*Packers and Machine Builders* are using Fuller-Gript. Have your machines changed over to this modern and durable brush construction.

Fuller-Gript brushes are manufactured to exacting specifications.

1. The best brush material for the use intended.
2. Rolled into a ribbon of rust-resisting metal.
3. Continuous uniform brush density—**NO GAPS**.
4. Furnished in straight strips, or spiraled, or special shapes for the requirements wanted.
5. Simple attachments anchor the brushes to permanent metal cores or holders.
6. Also brushes for any meat processing equipment that needs brushes.

Send us your brush specifications. Tell us what you need.

# Fuller-Gript

**MADE-TO-ORDER BRUSHES FOR MEAT PACKING MACHINES**

## THE FULLER BRUSH COMPANY

INDUSTRIAL DIVISION

3596 FULLER PARK, HARTFORD 2, CONNECTICUT

Unique and versatile construction. Brush material held in vise-like grip by a continuous metal strip that can be coiled or formed to any desired shape.



# It all ADDS UP...

PERFECT  
FLAVOR  
CONTROL

CONTROLLED  
COST

BETTER  
COLOR

MORE SALES  
APPEAL

UNIFORMITY  
CONVENIENCE

FRESH FLAVOR

NO WASTE

CLEANLINESS

NO SPECKS

NO BACTERIA

CUTS SPOILAGE

TIME SAVING

SPICE ECONOMY

LONGER SHELF LIFE  
\$ MORE PROFIT



*Here's an Idea from  
our Lab Notebook*

Nobody likes wrinkles—not even a wiener! To keep your wieners plump and attractive, keep them out of drafts. Get our helpful bulletins on Wiener and Frank production.

## AND THE ANSWER IS PROFIT!

Add up all the extra advantages you get when you use B. F. M. SOLUBLE SEASONINGS, and you get a lot of extra profit in your sausage and meat specialty departments.

Day by day, more and more meat packers are finding out that it pays to use B. F. M. SOLUBLE SEASONINGS.

It's easy to prove our claims right in your own sausage kitchen. Get a trial drum of B. F. M. SAUSAGE SEASONING and see for yourself. You'll like the extra profits, too!

It's used for seasoning meat, we have it!

*Basic*  
**FOOD MATERIALS**  
INC.

200 Broadway  
Cleveland 15

construction.  
ise-like grip  
trip that can  
to any de-

Y

# WHAT DO YOU CALL THEM?

"FRANKFURTER'S THE  
NAME, PAL!"



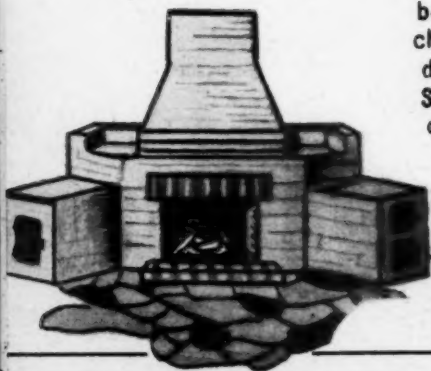
A frankfurter was once described as "a sausage sold in the open and eaten by the brave".

Pity the poor frankfurters...they get called a lot of names - Wieners, No Jax, Skinless, Viennas, Hot Dogs, Steamers, Franks, Red Hots, White Hots, Flat Hots - and speaking of "hots", there are a lot of wieners, or whatever you call them, that aren't so hot!

Kids from five to seventy-five enjoy eating good wieners, both at home and elsewhere...and if they're made good - as they should be - they're good for the kids that eat them.

It's easy to make good wieners. Make them taste so *good* that folks will want your brand often. And how do you do this? Season them with **B.F.M. WIENER SEASONING** and you'll have the best-tasting wieners that ever graced a griddle! The big season for wieners is just ahead, so get a head start on your competition by selling quality wieners.

Everything has an end except a wiener, which has two! Here's a tip: There'll be no end to the up-curve in your sales chart if you'll season your wieners with delicious, reliable **B.F.M. WIENER SEASONING**. Prepare now for the "barbecue crowd". *Order a trial drum today!*



## BASIC FOOD MATERIALS, INC.

806 BROADWAY • CLEVELAND 15, OHIO

# Why it will pay you to modernize your food plant with **PC GLASS BLOCKS**

**G**ET rid of dark spots in workrooms. Reduce heat losses through lighting areas. Protect precision machinery and goods in process from the effects of excessive condensation, destructive grit and dust infiltration.

You can do all of those things—and also save money—by using PC Glass Blocks on new construction and on modernizing projects.

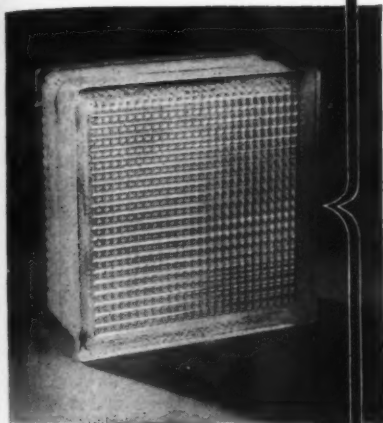
The light-transmission properties of PC Glass Blocks direct ample diffused daylight to areas remote from light openings. So you increase productive floor space, save artificial lighting costs.

The dead air space in PC Glass Blocks gives them definite insulating value, cuts down heat losses, helps to control temperature, humidity, and condensation. So you save on fuel cost, reduce wear and tear on heating and air-conditioning equipment.

PC Glass Block panels form a solid wall, exclude drafts and dust, dampen distracting sounds. So you save on spoilage and machine repairs, enhance the comfort—hence the production—of workers.

PC Glass Blocks are quickly and easily cleaned. They do not break readily, rarely need repairs or maintenance. They eliminate window sash, which frequently rots, warps, cracks, corrodes and needs repainting. So you save on repair and maintenance costs.

Before your building or remodeling plans take definite shape, find out how plant owners all over the country have brought better lighting, greater efficiency—and rock-bottom economy—into their factories and offices, with PC Glass Blocks. Write to Pittsburgh Corning Corporation, Room 326, 632 Duquesne Way, Pittsburgh 22, Pennsylvania.



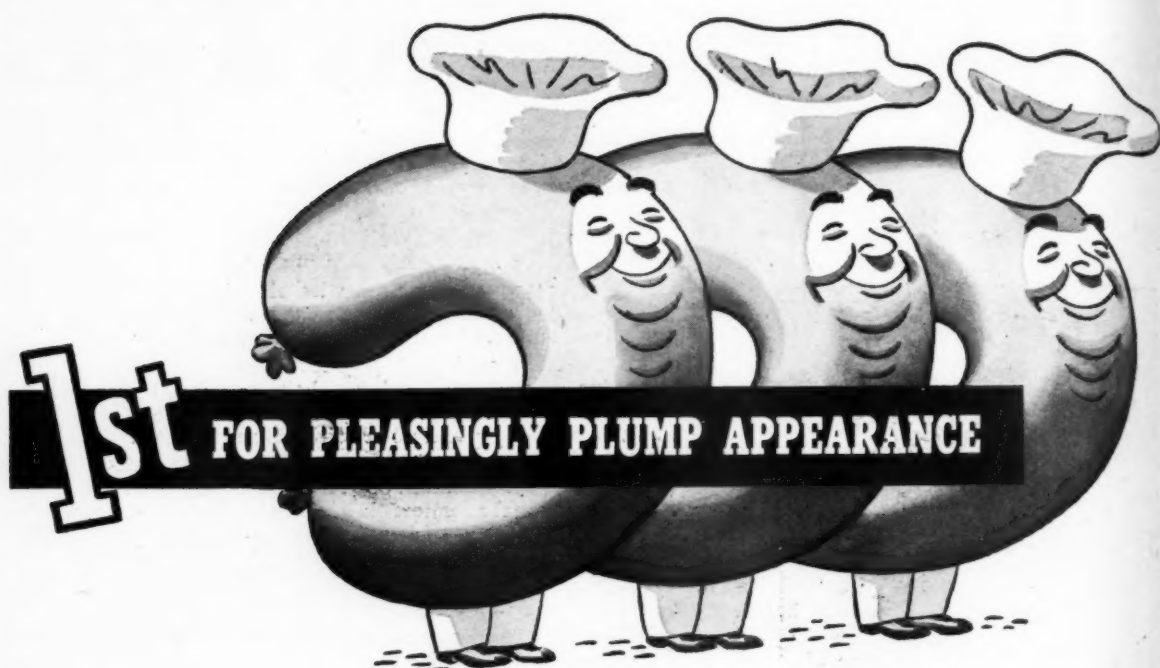
• Also makers of PC Foamglas Insulation •

## GLASS BLOCKS

*Distributed by*

PITTSBURGH PLATE GLASS COMPANY and by B. P. Lister & Co. in the Pacific Coast





## ARMOUR NATURAL CASINGS

Sausage in Armour Natural Beef Round Casings has the plump, appetizing appearance that invites sales.



- ★ *Plump!*
- ★ *Flavorful!*
- ★ *Fresh!*
- ★ *Uniform!*

**ARMOUR** and Company



## Set Aside Orders Now Applicable to All Certified Plants

THE U. S. Department of Agriculture has announced that the set-aside provisions now in effect on meat and lard have been extended to non-federally inspected slaughterers whose plants have been certified by the Secretary of Agriculture under the terms of WFO 139. Beginning March 10, 1946, these plants were required to set aside for government procurement specified percentages of their output of beef, veal, mutton, pork and lard, with the exception of Army style beef.

Department officials said this action was taken to further implement pro-

### Alter Beef Set Aside

The Department of Agriculture has amended WFO 75.2 (beef set aside), so that the set aside of Choice and Good grades of beef is reduced by 10 per cent, and the set aside of Commercial, Utility and Canner and Cutter grades of beef is increased by 10 per cent.

The amendment becomes effective March 17, 1946, and is applicable to federally inspected packers and to certified establishments with regard to the three lower grades of beef. The new set aside percentages are 20 per cent of Choice; 20 per cent of Good; 40 per cent of Commercial; 50 per cent of Utility, and 60 per cent of Canner and Cutter beef.

curement of meat and lard for meeting critical foreign needs for these essential food items.

Approximately 100 additional slaughtering plants will be affected by action, it was estimated. They will be required, under amendments to four war food orders, to set-aside for government purchase the following:

Under Amendment 29 to WFO 75.3, a quantity of pork and pork products equal to 13 per cent of the live weight of hogs slaughtered each week, and a quantity of lard equal to 5 per cent of each week's live weight of hogs slaughtered.

Under Amendment 35 to WFO 75.2 (steers, heifers and cows) 30 per cent of the Commercial grade, 40 per cent of Utility grade, and 50 per cent of Canner and Cutter grades.

Under Amendment 7 to WFO 75.4, 40 per cent of the Utility grade.

(Continued on page 27.)

## NAME TWO SPEAKERS FOR NIMPA MEETING

The names of two speakers who will address the fourth annual convention of the National Independent Meat Packers Association at the Morrison hotel, Chicago, April 11 and 12, were disclosed this week as plans for the business sessions began to take definite shape. They are United States Senator Tom Stewart (D) of Tennessee and Professor R. C. Ashby of the University of Illinois College of Agriculture.

Stewart is the junior senator from his state, being elected to the Senate in 1938 to fill out the term of Senator Nathan Bachman who died that year. In 1942 Senator Stewart was re-elected for a full six-year term. Stewart, a lawyer by profession, served with distinction as attorney general of one of the judicial circuits in Tennessee before attaining a seat in the Senate. He is known as a sound thinker and a forceful speaker.

Professor Ashby is chief of Live Stock Marketing of the College of Agriculture of the University of Illinois. A profound student of the problems of the livestock and meat industry, he has written numerous reports based on his personal findings. He will discuss the mutual problems of producers, feeders and packers.

## MORE SLAUGHTERERS CLOSE IN PROTEST AGAINST MPR 574

Five additional small beef slaughterers have suspended operations at St. Louis, Mo., bringing to 16 the number closed in the area in a protest movement against OPA sponsored by the Missouri-Illinois Small Slaughterers' Association.

Several of the small slaughterers have been keeping buyers standing by at National Stockyards to watch for a drop in the market which may permit them to resume operations in compliance with OPA regulations.

Meanwhile, John E. Robinson, jr., district OPA director for the Cincinnati area, went to Washington to transmit complaints of greater Cincinnati beef packers on the matter of MPR 574. Robinson agreed to make full presentations of the packers' objections to Paul Porter, OPA administrator, in fulfillment of a promise made to the packers last week when they called off plans to shut down their plants on grounds that they could not "profitably operate" under OPA regulation 574. The packers urge either cancellation or "realistic revision" of MPR 574 which governs their entire operations.

## Eight Amendments Establish Revised Ceilings for Meats

NEW ceiling prices for many meat items at wholesale were put into effect this week through a series of amendments covering variety meats, lamb and mutton, pork, sausage for government agencies, sausage, beef and veal, fats and oils and canned meats. Although OPA contends that the price increase will offset the 16c an hour wage increase ordered by the National Wage Stabilization Board, many packers, particularly the smaller operators, claim that their share of the higher meat prices is too small to offset increased labor costs. Those who deal in wholesale carcasses and cuts have protested the most bitterly.

The increases amount to 45c per cwt. on beef, veal and lamb, 55c per cwt. for pork, with varied price adjustments for other meat items and sausages. [The full text of each amendment and new tables of ceiling prices will be found in a special section of this issue, starting on page 35.]

The latest of the amendments issued was No. 12 to RMPR 156, canned meats. This order was effective March 14. All others became effective three days earlier on March 11.

The amendment to the canned meat regulation sets new schedules of prices for all canned meat products covered by specific dollars-and-cents ceilings, and is applicable to all manufacturers of such products.

### Special Provisions

It should be noted that products which are priced under the "freeze" technique (on the basis of the individual manufacturer's price in the base period) are subject to certain restrictions by the amendment. Under the order, manufacturers are permitted to adjust their prices in accordance with a specified formula to reflect increased cost of ingredients. A second adjustment, in accordance with a specified formula, may be made only by those establishments which have made, or are making, wage and salary adjustments with these limitations:

1) Manufacturers who have made a general adjustment in wages and salaries between August 18, 1945, and February 19, 1946, may make their second adjustment without reference to the National Wage Stabilization Board; 2) However, any manufacturer who on or after February 14, 1946, makes a general adjustment in wages and salaries approved by the NWSB may make the

(Continued on page 33.)



## New Abraham Rendering Unit Finished

**T**HE first step in a four-phase program of plant modernization and improvement has just been finished by the Abraham Bros. Packing Co. of Memphis, Tenn., with the completion of its new inedible and edible rendering unit.

"Improved efficiency rather than expansion in volume," says George G. Abraham, vice president and secretary, "is the primary aim of our long-time construction program in which all of our operations will eventually be concentrated at our Hollywood plant rather than being divided between that unit and our downtown one.

"We will, of course, gain in the volume turned out by most departments, but the policy of our company is to modernize and improve to increase effi-

ciency, lower costs and better the quality of our products rather than to strive to grow bigger and bigger."

The company now operates a processing plant in Memphis to which pork and beef are transported from the killing establishment in suburban Hollywood.

The inedible and edible rendering unit is housed in a new one-story and basement structure designed to fit in with some of the present buildings and with later additions so as to form an integrated plant which will handle efficiently all cattle and hog slaughtering and processing operations. The firm of Henschien Everds and Crombie, packinghouse architects and engineers of Chicago, designed the new rendering unit and has planned the other parts of

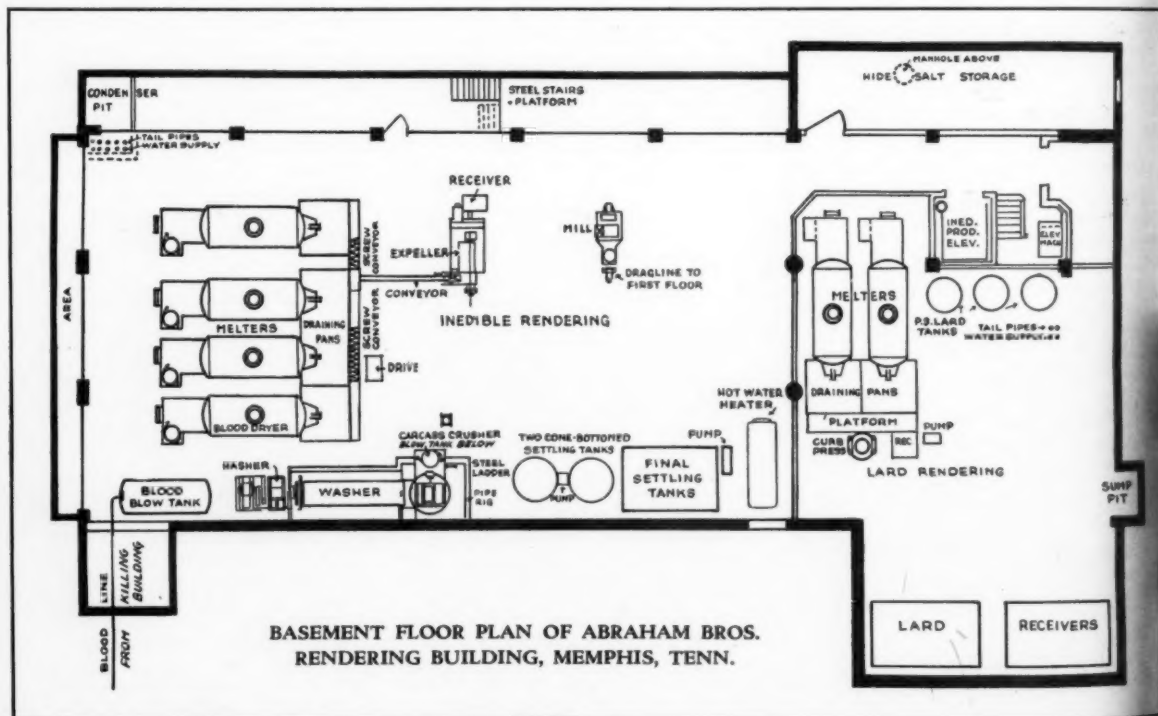
the modernization and expansion project. The company's program calls for the construction of, in addition to the rendering unit:

1: Beef offal handling, beef fabrication and other beef facilities so as to round out the efficient and modern cattle killing and chilling setup now in operation at the Hollywood plant. It is hoped that this phase of the plan can be put into operation soon through the erection of an addition.

2: Facilities for processing meats and sausage, smokehouses and order assembly and shipping departments.

3: New pork killing and cutting and pork handling departments.

The rendering department was the first point of attack in the program,



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March 10, 1950

## KEY EQUIPMENT OF PLANT

1) Crusher for heavy material, washer and hasher. Melter pictured here is used for drying blood; 2) Line of four melters and percolators. At extreme left is screw conveyor which carries cracklings to 3) expeller; 4) Two cone-bottomed tanks (one of which is shown at right) are initial tallow settling tanks. Rectangular tank is for final settling before the tallow is sent to regular storage tanks. Note air line connected to pump which is used to blow out pump and tallow lines; 5) Hammer mill for grinding cracklings. Dragline at center carries ground material to sacking operation on floor above; 6) Dragline, which blows ground material from basement, and sacking operation. Automatic weight cutoff is being installed here so that operator need only sew up sacks.

company officials explain, because facilities for handling inedible material were antiquated and inadequate. Labor, steam and other charges in connection with this department were high, the grease content of the tankage was high and the protein content relatively low. At times, moreover, the firm was unable to handle effectively all inedible material resulting from its killing operations. It was felt that this department should be placed upon an efficient basis as an initial step even though this did not result in any greater concentration of operations at the Hollywood plant.

The new one-story and basement rendering unit is of concrete and tile construction and plenty of natural light

is provided on both the first floor and basement by many windows. Major operations take place in the basement and this will be described first. A floor plan of the basement, showing the location of equipment as it is actually installed, appears on the preceding page.

Principal items of equipment in the inedible product section of the basement (which is, of course, separated from the edible fats section) are:

Four 5 x 12 motor-driven ANCO melters. One of these is used most of the time as a blood dryer and is similar to the three used as regular melters except for special agitators. The blood dryer is driven by a 30 h.p. Westinghouse motor and the melters by 25 h.p. motors of the same make.

One Boss hasher and washer discharging into a common hopper above the blow tank with a Dupps crusher for heavy material.

Cone-bottomed Dupps blow tank of 5,000 lbs. capacity (about half a cooker charge).

Screw conveyor by Link-Belt to carry the cracklings from the percolators in front of the melter to a point where they are picked up by a drag line and lifted to the intake of an Anderson expeller which discharges them at a point from which they are fed into a Stedman hammer mill for grinding.

A dragline designed by the Abraham Bros. staff picks up the ground material at the mill and lifts it through the ceiling and dumps it into the hopper of



## SALES AND PRODUCTION HEADS

Joel Freedman (left), in charge of inedible product sales and assistant treasurer of Abraham Bros., pictured with Vardaman Wilson, in charge of the new rendering department.

the sacking equipment on the first floor.

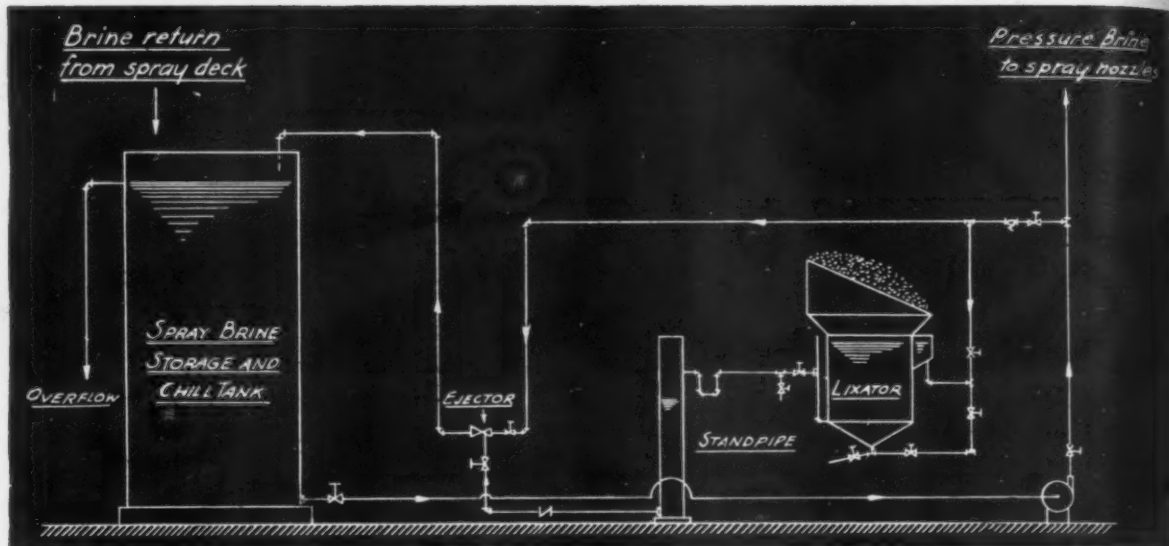
An ANCO blood receiver is used for storing the blood from the killing floor. The blood is blown into the dryer with 50-lb. steam.

Two cone-bottomed tanks and one rectangular tank for settling the tallow

(Continued on page 46.)







RECOMMENDED DISSOLVER ARRANGEMENT WITH EJECTOR FOR SPRAY DECK BRINES

## BRINE STRENGTH CONTROL AND FILTRATION

By DALE W. KAUFMANN  
Chemical Engineer,  
International Salt Co., Inc.

**S**PRAY deck and unit cooler systems are circulating systems through which cold brine is continuously pumped 24 hours per day, seven days per week. Four things happen to the circulating brine: It becomes 1) continuously warmer; 2) weaker in strength; 3) greater in volume, and 4) lower in clarity.

The change in temperature is due to entry of heat; the change in strength and volume to entry of water; the change in clarity to entry of foreign material. This series of articles will discuss the various aspects of brine strength, volume and clarity, but will be concerned with refrigeration only insofar as the latter is affected by brine strength and clarity.

It should be noted that brine changes take place slowly and continuously. Salt must be added to the circulating brine system to keep the strength up, and until the advent of a modern rock salt dissolver the addition of the salt was usually intermittent and in dry form.

The superimposing of an intermittent operation upon a continuous one is wrong in principle, and in the case of spray decks and unit coolers the effects have been both widespread and little appreciated or understood. In fact, it will be shown that the principal difficulties with unit coolers and the objections to them in some quarters stem from failure to keep the salt dissolution and brine filtration method as up-to-date as the unit cooler itself.

### The Salt System

In considering a complete salt system for either spray decks or unit coolers, there are certain ideals for which to strive. The ideal would, of course, be

complete elimination of salt usage. This particular goal is unattainable, but we may set down the following actually attainable ideals:

- 1) Use of inexpensive rock salt, rather than evaporated salt, with grain size large enough to have free-flowing and non-caking properties; 2) Location of salt storage bin at point of salt entry into plant; 3) Salt dissolution at the storage bin, not at points of use; 4) Pumping of saturated brine to points of use through piping, rather than manual distribution of dry salt; 5) Dissolution of salt in unsaturated circulatory brine; 6) Filtration of brine to keep rock salt insolubles out of the system; 7) Filtration of the circulatory system to keep it clear of rust, slivers, sawdust and other foreign matter, and 8) Automatic control of brine strength throughout the system.

It is rather remarkable that all of these ideals can be attained very simply and inexpensively by use of the proper method of dissolving rock salt, and the arrangement of the salt storage and the brine piping.

A widely used and completely successful rock salt dissolver is shown in Figure 1. It consists of a cylindrical tank with a conical outer bottom and a false bottom, or inner cone. The inner cone has a circular opening at its lowest point. Salt enters the tank from an overhead hopper or feed chute, or may be shovelled periodically into a supply hopper resting directly on the cylindrical body of the dissolver. It fills the tank completely from top to bottom.

Dissolution water enters at the top center of the tank through a distributing nozzle, and the liquid level is uniformly maintained by a float valve in a separate compartment. Due to the coarse grain of the rock salt, the liquid level in the salt mass is freely transmitted to the float compartment. In operation, the water flowing downward from the top becomes a fully saturated brine about two-thirds of the way through the salt mass. Being then saturated, it can dissolve no more salt, and the salt in the lower third of the tank therefore acts as a filter for the downward-flowing brine, which passes into the collecting chamber between the inner and outer cones, and thence out through a brine discharge pipe by gravity. Insoluble matter in the salt, as well as slivers, lint, bag strings and other foreign materials are caught in the filter zone, and the brine emerges fully saturated, filtered and brilliantly clear.

### Salt Feed Automatic

Note that the salt feeds automatically at the same rate it is dissolved. If dissolution stops, the salt rests on its own angle of repose, and the feed chute gate need not be touched or adjusted in any way. The float valve holds the dissolver full of dissolution water, which flows in only when, and as fast as, brine is withdrawn.

After a considerable tonnage of salt has been dissolved, the accumulated insolubles and foreign material are cleaned out. The salt feed is shut off but the dissolver continued in operation until the salt therein is dissolved.

In spite of the disarming simplicity of this dissolver, its operation depends upon the rigid and simultaneous ap-



lications of certain principles of physical chemistry. Their discussion lies outside the scope of these articles, but will explain why this dissolver is a completely successful device from the functional standpoint.

The dissolver operation described above utilizes fresh water for salt dissolution. The salt may also be dissolved in refrigerating brine of any initial strength below saturation, and in this case the feed brine is filtered free from rust scales, sawdust, or any suspended foreign material while passing through the dissolver. Note also that the feed brine may be piped into the dissolver at any pressure whatever, from either the high side or low side of the refrigerating system. It will flow out fully saturated, and under a fixed gravity head at whatever rate is permitted by the valve in the discharge line. The starting, stopping and rate of flow are all automatically controlled by this one valve.

The dissolver is being used with marked success for strengthening spray deck brines in packing plants. The advantages are definite and important, but are not as well understood as they deserve to be.

The spray deck system consists of a brine storage tank on a lower floor; a pump and piping for lifting the brine under pressure to chill rooms above; a spray deck in the chill room, over which the brine is sprayed, and a gravity return line from the spray deck to the brine storage tank.

### Spray Deck Operation

In the chill room, the cold brine under pump pressure is forced through a number of spray nozzles into the open air above the spray collecting deck. The brine chills the air, which circulates around the meat under influence of the spray jet force and the change in air density. The brine storage tank usually contains direct expansion ammonia coils to re-chill the brine which has been warmed in its passage through the air. Occasionally, shell-and-tube coolers are used to chill the brine.

Instead of spray decks, some chill rooms are equipped with vertical ducts, or wall cabinets, along the side walls. These ducts are open at top and bottom, and the brine is sprayed in at the top and collected at the bottom. In other respects, the system operates like the one first described.

A third system is also in use—the unit cooler. This is a self-contained spray brine system, installed wholly within the chill room.

Once the initial charge of brine is made up in a spray deck system, it might seem that no more salt would be required. This is not the case, due to brine dilution. When the brine leaves the spray nozzles and passes through the air, it absorbs water vapor due to the difference in vapor pressure be-

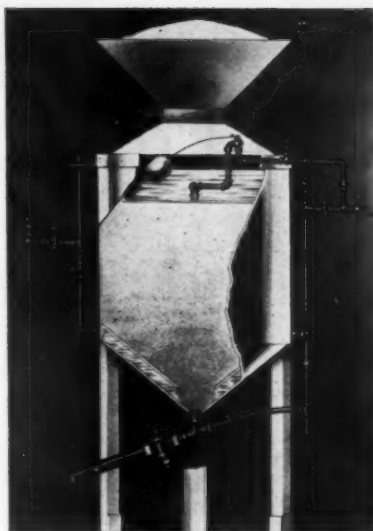


FIGURE 1.—LIXATOR DISSOLVER

tween the brine and the water in the air. This water comes from three sources: The meat itself, wash water on the meat surface and water present in the air entering through doors, etc. The first source is the most important, and it is this loss of meat water which is known as meat shrinkage.

The slow, continuous absorption of water into the brine system does two interdependent things: *It weakens the brine and it increases the brine volume.* Since the brine storage tank is already full, the extra volume must go somewhere, so it overflows to the drain. Some plants periodically dump the excess, but most plants have an open overflow pipe near the top of the brine storage tank, and the excess brine volume is automatically and continuously bled off.

Usual practice is to circulate through the spray nozzles  $7\frac{1}{2}$  gal. of brine per minute per ton of refrigeration, although the practice may vary from 5 gal. to 10 gal. in various plants. One ton of refrigeration may be considered as the amount necessary to chill 4,000 lbs. of dressed meat, although a figure 6,002 lbs. is used at times in the most modern and best insulated plants.

There is no noticeable difference in strength between the brine on and off the deck. Let us assume a circulation of  $7\frac{1}{2}$  gal. per minute per ton of refrigeration, which is 10,800 gal. per 24 hrs.; 4,000 lbs. of meat at 2 per cent shrinkage per 24 hrs. is 80 lbs. or approximately 10 gal. of water absorbed by the 10,800 gal. of brine. If this brine is originally at 80 degs. S., carrying 2.04 lbs. of salt per gal., the total amount of salt is 22,032 lbs. For a rough calculation, we may consider that this same amount of salt has to be taken care of by the new volume of

10,810 gals. or 2,038 lbs. of salt per gal. This is a drop in strength of only .07 degs. S.

The brine temperature rises from 3 to 5 degs. F. in crossing the deck, but neglect of the temperature correction would account for less than .5 degs. S. change in strength.

The volume of brine in the storage tank and in the circulating system is very large compared to the small amount of water being continuously absorbed. Therefore, for all calculating purposes, we may make the assumption that the brine is of the same strength everywhere in the system, at any given time, even though the system as a whole may weaken to the extent of 2 degs. S. per day if salt is not added.

### Quantities Lost in Overflow

Since the brine is being continuously weakened, salt must be added to keep the strength up. The amount of salt added must exactly compensate for the amount of salt lost in the brine overflow, and the volume of the latter is approximately equal to the volume of water absorbed. In other words, salt added plus water absorbed equals both the volume and strength of the brine overflowing. If the overflow is to be salvaged and used, the volume and the salt content must be accurately known. If 100 lbs. of salt is being added to the system each 24 hrs., then 100 lbs. of salt must leave in the overflow each 24 hrs. If the system is operating with brine at 80 degs. S., then the overflow is also 80 degs. S. and therefore is carrying 2.04 lbs. of salt per gallon. Then, 100 lbs. divided by 2.04 lbs. equals 49 gal. of brine overflowing to waste each 24 hrs.

Since most spray deck systems are operating in the neighborhood of 80 degs. S. and carrying about 2 lbs. of salt per gal., the approximation may be made that the gallons of brine overflowing in a certain time are numerically about half the pounds of salt used during the same time. If a system uses 4,000 lbs. of salt per week, there are about 2,000 gals. of brine overflowing per week.

Usually plant operators can advise the amount of salt used in the system per day or per week. If the salt consumption is not known, it may be calculated, provided the quantity of meat and the brine strength are known. For example, assume 360 hogs at 150 lbs. dressed weight and 2 per cent shrinkage per 24 hrs. equals 1,080 lbs. of water, which at 8.3 lbs. per gal. equals 130 gal. of water absorbed per day. This displaces approximately 130 gal. of (say) 80 degs. S. brine to the drain; each gallon carrying 2.04 lbs. of salt, or a total daily loss of 265 lbs. of salt draining off as brine, which must be replaced by adding fresh salt to the system.

Brine dilution from water absorption

## PART I OF A SERIES—HOW ROCK SALT DISSOLVER IS USED WITH SPRAY DECKS

500,000 # MEAT @ 2% SHRINK = 10,000 # WEIGHT LOSS  
 500,000 # MEAT @ 1 3/4 % SHRINK = 8,750 # WEIGHT LOSS  
 1,250 # SAVED

1,250 # SAVED @ 23¢ = \$287.50

CONCLUSION \$287.50 SAVED EVERY DAY



## JUST SIMPLE ARITHMETIC *proves* that to closely control your unit cooler and spray brine strength by using a Lixator—pays.

TOO STRONG A BRINE means excessive meat shrinkage—and even a fractional per cent loss is very costly. Too strong a brine also means excessive salt loss.

Too weak a brine means ice on the coils, greater refrigerating load, poor meat surface.

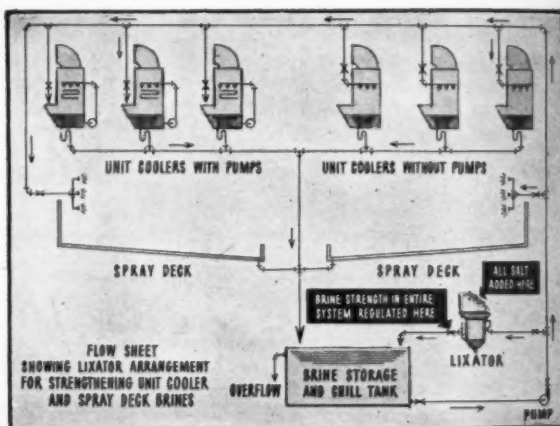
Intermittent addition of dry salt—even two or three times a shift allows extremely wide and uncontrollable variations in brine strength.

The proper way, and the only way to operate unit coolers is to hold brine at a definite strength by continuously restrengthening with a somewhat stronger brine from a source outside the unit cooler.

While brine can be added to each unit—as shown in the flow sheet it is far easier and better to regulate the brine strength for all the units at a central brine storage and restrengthening tank.

The Lixate Rock Salt Dissolver provides a crystal clear 100% saturated brine. Its wide range of sizes meets any needed brine requirement. Simple in design, the Lixator is easy to operate—has no moving parts. Brine is produced *automatically*—there is automatic control of salt feed, water input and brine discharge. Production of

Lixate brine from Sterling Rock Salt is rapid—a constant supply is always on hand to give you exact constant control of brine strength—without supervision. Let us explain the Lixator to you in greater detail. **WRITE TODAY.**



### Leading meat packers say:

"The Lixator has made unit coolers completely acceptable".

The operation of the Lixate Rock Salt Dissolver is explained simply in a free pamphlet. Just clip and mail the coupon.

INTERNATIONAL SALT COMPANY, INC., Dept. NP 3, Scranton, Pa.

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The  
**LIXATE**  
 Process  
 FOR MAKING BRINE

INTERNATIONAL SALT COMPANY, INC.  
 Scranton, Pa.

is a continuous process, but it is not feasible to add dry salt continuously to keep the brine at some exact minimum strength. Salt is usually added at intervals varying from a day to a week or more. One method is to shovel the salt directly into the brine storage tank. Another is to throw the salt on the spray deck, to be dissolved by the spray, in which case the coarsest insolubles stay behind and are periodically shovelled off. Another method is to bypass part of the return brine into a salt box and drop the overflow into the storage tank. All of these methods have objections, which are overcome by use of the dissolver for strengthening the spray brine.

The primary function of the dissolver is to substitute an automatic, continuous method of adding salt in place of the usual intermittent methods. A secondary, but very important, function of the Lixator is to clean up the brine system and keep it clean of suspended rust, dirt, etc. The several definite and important advantages of the dissolver are discussed below.

1) **Saving in salt.** Intermittent addition of salt causes brine strength to fluctuate within wide limits, sometimes 10 degs. S. or more. If a brine refrigerates satisfactorily at 80 degs. S., it should be held there; in fact, at as low an operating strength as possible, consistent with proper processing. If a definite number of gallons of brine must overflow, it is obviously better for it to be 80 degs. S. brine rather than 90 degs. S. brine. A 5 deg. S. average increase in strength above a known satisfactory minimum will increase salt loss 7 per cent to 8 per cent. A 10 deg. S. increase in strength will increase salt loss approximately 15 per cent.

2) **Decrease in meat shrinkage.** Decrease in meat shrinkage is even more important than savings in salt. Water from the meat is absorbed by the spray brine due to the lower vapor pressure of the brine. The stronger the brine, the greater the absorption. The American Meat Institute states, "Continuous brine strengthening and use of weakest brine possible will... reduce the shrinkage of product. Strong brine causes a loss through shrinkage of product... Air that is cooled with 100 degs S. brine will give a humidity of 80 per cent while air that is cooled by water will give 100 per cent humidity. In order to control the amount of shrinkage, the weaker brine should be used."

Diligent inquiry throughout the packing industry has failed to develop any figures on the exact relationship between brine strength and shrinkage, but preliminary estimates by several packers average  $\frac{1}{4}$  per cent shrinkage for a 10 deg. S. change in brine strength. Considering the total shrinkage and large aggregate weight and value of the meat, use of a dissolver will result in a definite saving for the packer due to decreased shrinkage.

3) **Improvement in refrigeration due to clean brine.** When using ordinary

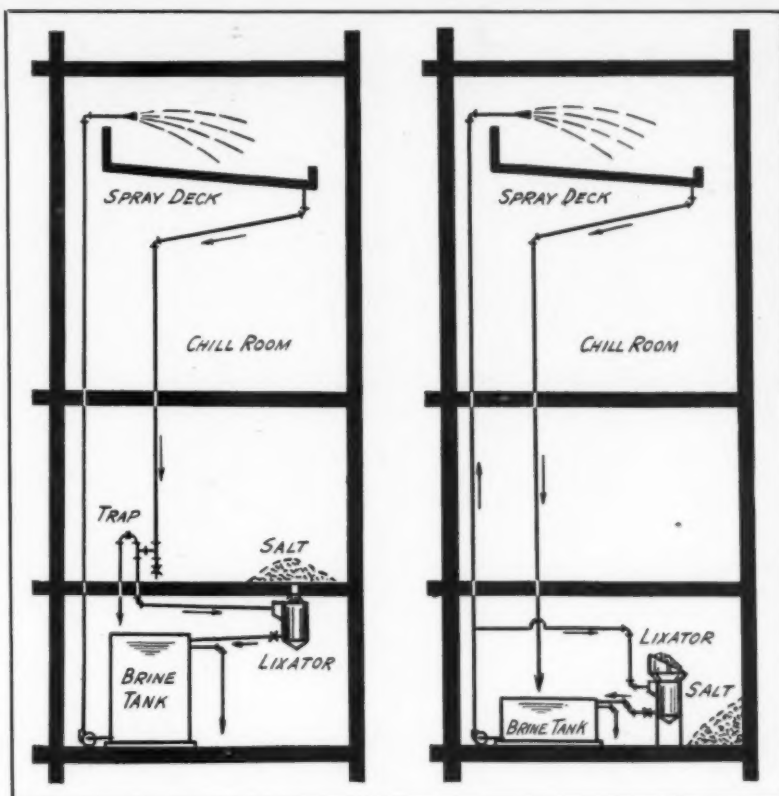


FIGURE 2.—DISSOLVER INSTALLATIONS FOR SPRAY DECK BRINES

salt dissolving methods, particles of insoluble matter enter the brine. Rust and miscellaneous dirt come from the piping and other sources. All this solid material travels in suspension in the circulating brine, or settles out on the storage tank bottom and on refrigerating coil surfaces. This surface film has a very bad effect on the refrigeration transfer between the ammonia expansion coils and the brine. The dissolver not only furnishes a clean brine, but in a relatively short time cleans up the entire brine charge, since a certain fraction of it is continuously feeding the Lixator, and all suspended matter is eventually caught in the dissolver filter bed. The net result is a decrease in the refrigeration load.

4) **Saving in operating costs.** Clean brine eliminates the troubles due to dirt plugging up spray nozzle orifices, and getting under valve seats. It eliminates the wear and cutting effect on valves, piping, pump parts, etc. It also eliminates the storage tank cleanout required every year or two.

5) **Salvage of brine.** If salt is added by the usual methods, the overflow brine going to the drain is of too poor a quality to use for other purposes. In particular, the suspended rust makes it inadvisable to use the brine for pickling calfskins. The small rust scales settle on the skins and when a sulfide depilatory is applied at the tannery, black stains result. The dissolver cleans up the brine to such an extent that calf

skins pickled with it have commanded premium prices. Water softener manufacturers have approved the use of salvaged overflow brine for regenerating zeolite softeners, provided the brine is clean. A dirty brine would coat the zeolite grains, and eventually cut down on the softener efficiency.

The dissolver size will sometimes turn out to be unexpectedly large, considering the amount of salt it has to dissolve. Reference to a brine table shows that a gallon of saturated brine contains 2.65 lbs. of dissolved salt, but a gallon of 90 degs. S. brine already contains 2.34 lbs. of salt, and so can dissolve only an additional .31 lbs. of salt before it is completely saturated. Therefore, it takes about nine times as much 90 degs. S. brine, compared to water, to dissolve the same amount of salt; likewise, four times as much 80 degs. S. brine, and three times as much 70 degs. S. brine.

The size of the dissolver is determined by the volume of brine which must pass through it, although this brine volume is in turn dependent upon the amount of salt to be dissolved and the spray brine strength.

The amount of salt added to the system per day or per week is usually known. This must be converted to pounds per hour, based on a 24 hr. day and seven day week. The amount of salt used per hour is divided by the difference in salt content per gallon be-

(Continued on page 49.)



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## Problems and Packaging(in Fable and in Fact)

The Lion and the Mouse . . . the mouse gnawed at the ropes . . . the lion was freed . . . a problem solved. That's in fable. But it's a fact customers have for years taken their packaging problems to DANIELS. And it's a fact too that we have solved those problems. Let DANIELS "know how" free you of your packaging problems.

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# MERCHANDISING *Ideas and Trends*

## Nation-wide Program of Meat Conservation Begun by Meat Board

The National Live Stock and Meat Board has inaugurated a nation-wide program to assist the National Restaurant Association and the American Hotel Association and 23 other leading food service organizations in utilizing the available meat supplies to the best possible advantage. With the first sessions held in Chicago, New York city and Washington, D. C., where some 2,600 representatives of public eating establishments attended, this meat conservation program will reach into 42 leading cities across the country by June 3. The Board stresses the fact that these public eating places serve approximately 65,000,000 meals daily and that meat is the No. 1 food item on their menus.

Conducting the activity are members of the Board's meat merchandising and homemakers' service departments, who demonstrate proper methods of cutting meat to eliminate waste, methods of cooking meat to conserve its vital food nutrients and the value of cooking meat at low temperature to hold down cooking losses. They also explain the use of the less-demanded meat cuts, demonstrate muscle boning of meat and point out proper methods for trimming cuts before cooking to prevent unnecessary losses.

Other national food service organizations which are lending their support include the American Hospital Association, Air Transport Association of America, Association of American Railroad Dining Car Officers, National Association of Retail Druggists, National Bus Traffic Association, National School Cafeteria Association and the Veterans' Administration.

## CHILI PROVES POPULAR

Using a recipe for chili con carne obtained from a Mexican cook back about the turn of the century, H. T. Rutherford has built up a thriving business in Kansas City, Mo. During the war most of the plant's production of 6½-lb. cans of chili went to the Army and Navy overseas.

Diners at church suppers first tasted the Rutherford chili which grew to be a popular dish at the church the Rutherfords attended. In 1920 the first canning operation began on a modest scale. The business has grown so that at present 40,000 lbs. of boned beef a day is required at the plant.



## HORMEL ANNOUNCES NEW LINE OF CANNED MEAT PRODUCTS

A reversion from foxhole to cocktail party is indicated in the recent announcement by Geo. A. Hormel & Co., Austin, Minn., of a new line of canned meat products which are coming off a former K ration line that turned out 275,000 cans a day during the war. Deviled ham and liver pate, now in production, are forerunners of the family group of small tinned meats pictured here. The Deviled ham packs a wallop, the manufacturer says, for it is a concentrated food, to be used as a canape topper or a sandwich spread. Vienna sausage in 4-oz. can will be produced on a line that made 24-oz. Vienna for the Army. This size is said to be the one customers prefer.

## GREATER COURTESY URGED BY RETAIL MEAT DEALERS

The National Association of Retail Meat Dealers is urging its members to set up the following ten-point program:

- 1) Be pleasant and cheerful to your customers (even if it is a strenuous effort); 2) Look and act pleasant in a



## PATE POPULAR

During the war, Sell's Liver Pate, made by Sell's Planned Foods, Inc., New York city, went largely to the Red Cross for prisoner-of-war packages. It is now available to civilian consumers.

genuine manner; 3) Be neat and clean; 4) Keep your shop neat, clean, bright and cheerful at all times; 5) Be courteous at all times; 6) Sell the merchandise that you do have for its honest quality basis; 7) Have a thorough knowledge of the product you are selling; 8) Take particular care in the type of conversation with customers. Avoid quarreling or intimacy, but show an interest in their welfare; 9) Make it a point to find out the name of every customer, and always address them by that name instead of "madam," "lady," or just "Mr." Everybody likes to hear his name and it makes the customer feel more friendly, and 10) Be helpful in suggesting menus for the undecided customers. Try to remember her last purchase and mention a different and intelligent suggestion for the next family meal she is planning.

## Plan Packaging Meet

American Management Association's combined conference on packaging, packing and shipping together with its packaging exposition, will be held April 2-5, in Atlantic City, N. J. The 1946 Packaging Week, sponsored annually by the AMA since 1931, will present to manufacturers of packaged products the first clear, authoritative postwar picture of "what's ahead," according to the Association.

The three-day conference (April 2, 3, 4) will be devoted to an examination of every major problem in packaging, packing and shipping today. Experts in the field will discuss sound packaging principles, the merchandising role of the package, new techniques in materials handling, peacetime applications of war-born developments, new machinery and shipping materials. The exposition, which will occupy more than twice the space of any of its predecessors, will contain exhibits of 140 leading manufacturers of machinery, materials, supplies and equipment.

## WARING COMMERCIALS

Helpful hints to housewives are highlighted in the closing commercials to be broadcast over the American Meat Institute's Fred Waring radio shows March 19 and 21.

Commercial announcements for the Fred Waring radio show on March 14 were built around St. Patrick's day and presented a recipe for Irish stew and mentioned several other Irish dishes. The commercials for the half-hour broadcast continue to emphasize the theme that meat is an excellent source of the right kind of proteins.



# SYLVANIA CASINGS

*-More Profits from Ham*

YES, loaves packed in Sylvania Casings move right out of the meat case and into the shopping bag. Customers are just naturally attracted by their appetizing appearance, freshness and sanitary qualities. Sylvania Casings keep loaves up to par... minimize shrinking and loss of weight. Retail merchants find them easier to handle... feature them in attractive displays.

And don't forget Sylvania Casings make it possible for you to have your name on your product even after it is partially sold... identifies your name with the quality of your product. Write for information.



Made only by **SYLVANIA INDUSTRIAL Corporation**  
Manufacturers of cellophane and other cellulose products since 1929

Plant and Principal Office: Fredericksburg, Virginia

General Sales Office: 122 East 42nd Street, New York 17, N. Y. ★ Casings Division: 111 North Canal Street, Chicago 6, Illinois ★ Distributors for Canada: Victoria Paper & Twine Co., Ltd., Toronto



• Reg. U. S. Pat. Off.

## Widen Set Aside Scope

(Continued from page 17.)

Under Amendment 4 to WFO 75.6, 20 per cent of the Choice, Good, Commercial and Utility grades.

Under an amendment commonly referred to as the Patman Amendment to the Stabilization Act of 1942, provision was made that no quota or other slaughtering limitation may be imposed on any slaughtering plant if the Secretary of Agriculture certified that the plant was operated under sanitary conditions, and the meat produced therein was clean, wholesome and suitable for human consumption. The purpose of the amendment was to make possible full utilization of livestock supplies and plant facilities for slaughtering, so that government and civilian needs could be met to best advantage. Under WFO 159, which became effective July 16, 1945, certain standards were set up which plants were required to meet for certification.

While plants affected by this order presently do not have federal inspection, department officials said that adequate provision will now be provided for federal inspection of meats required to be set-aside.

The latest pork set-aside order is effective in the same 37 states as it applies to federal inspected plants. The states exempted from the order are: Alabama, Florida, Georgia, Kentucky, Louisiana, Mississippi, North and South Carolina, Tennessee, Virginia and West Virginia.

## KAHN ANNUAL REPORT SHOWS LOWER NET PROFIT FOR 1945

The E. Kahn's Sons Co., largest independent meat packer in Cincinnati, in a report filed with the Cincinnati Stock Exchange, March 7, disclosed a net profit for 1945 of \$32,696, compared with earnings of \$138,125 the previous year.

Louis W. Kahn, president, in a letter to stockholders, reported that a reduced number of animals slaughtered in the year under review was the major contributing factor for the drop in income. He reported that the Kahn plant slaughtered 320,747 animals in 1945, as against 544,695 in 1944.

The company's balance sheet at the close of 1945 listed current assets of \$2,847,544 and current liabilities of \$1,077,559. A year earlier these items were \$2,774,677 and \$860,593, respectively.

## CHEMISTS' SOCIETY TO MEET

A symposium on "Fats and Proteins in Human and Animal Nutrition" will be one of the features of the technical program arranged for the thirty-seventh annual meeting of the American Oil Chemists' Society in New Orleans, May 15-17.



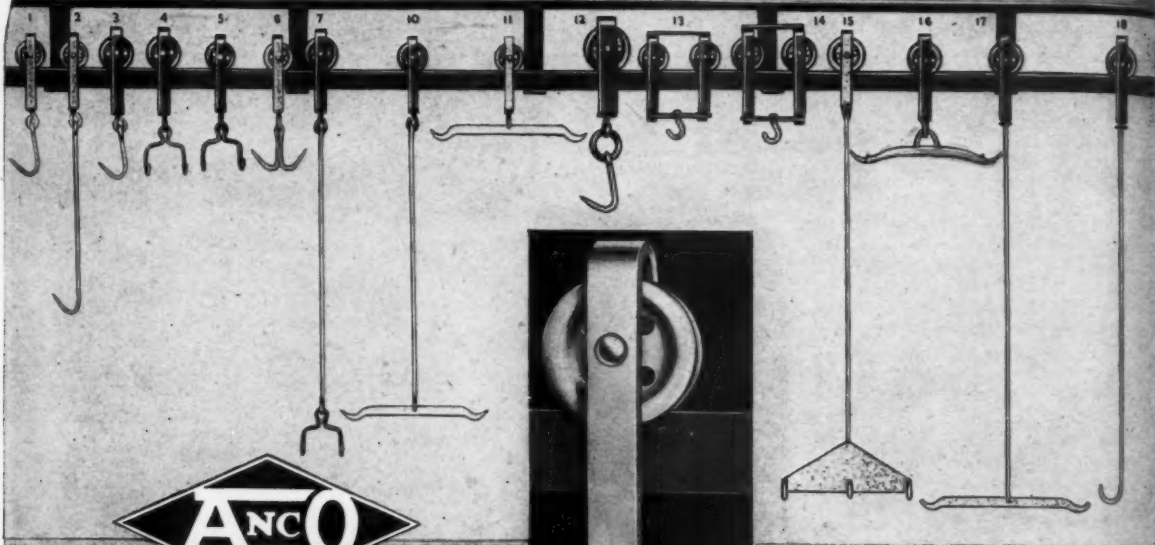
★ A clean interior for food and chemical products — cover sealed air tight preserves freshness and purity — sturdy construction resists rough handling and eliminates losses through leakage or contamination. Other Inland Steel containers range from 3-gallon to 55-gallon capacities with a wide variety of spout openings and cover styles suitable to any liquid or semi-solid products.

## INLAND STEEL CONTAINER CO.

*Container Specialists*

6532 S. MENARD AVENUE, CHICAGO 38, ILLINOIS  
PLANTS AT: CHICAGO — JERSEY CITY — NEW ORLEANS

THE ALLBRIGHT-NELL CO. CHICAGO



**TROLLEYS**  
ARE BUILT TO  
SPECIFICATIONS  
THAT INSURE

*Long Life*

**THERE'S AN ANCO  
TROLLEY FOR EVERY  
PACKINGHOUSE NEED**

Too often overhead Trolleys are considered a "small" item of equipment in the average packinghouse, and their purchase and maintenance are not given proper consideration. ANCO on the contrary always considers Trolleys an important part of packinghouse equipment, and, therefore, holds to very high standards of materials and production. Perfect design, balance, uniformity, and highest grade of materials, together with rigid inspection make ANCO Trolleys the accepted standard in hundreds of packinghouses today.

**THE ALLBRIGHT-NELL CO.**

5323 So. Western Blvd., Chicago 9, Ill.



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

• Harry W. Hatelly has been appointed assistant secretary of the Cudahy Packing Co., succeeding R. A. Norris, who was elected secretary on January 25. A native of Brantford, Ontario, Hatelly is a nephew of the late John C. and Walter C. Hatelly, pioneer packers, who founded the Hatelly Brothers Co. in Chicago in 1875. He has been with Cudahy for 23 years. Starting in the cashier's division, he subsequently served in the foreign, bookkeeping, bond and auditing departments. He has been secretary to E. A. Cudahy since 1932.

• Stark, Wetzel & Co., Indianapolis, is undergoing a building program which will mean a 50 per cent increase in capacity. The largest item under construction is a rendering plant for animal feeds. A three-story office building is nearing completion as are additional warehouses and a garage. New beef coolers and storage coolers are in use. The firm, which normally employs 165, specializes in meat loaf and sausage items.

• Gov. Coke R. Stevenson of Texas officially opened the fiftieth annual Southwestern Exposition and Fat Stock Show at Fort Worth, March 8.

• The former Peoria Packing Co., Peoria, Ill., owned by Faber & Co., has been purchased by Stahl-Meyer, Inc., New York, present leasees, according to papers filed last week. Revenue stamps indicate the real estate's price was \$248,000. The property, which has a frontage of 388 ft. on Water st. and 120 ft. on South st., contains a group of contiguous brick buildings. It is reported that Stahl-Meyer plans enlargement of the plant. It took over operation of the plant in 1944, purchasing the machinery and equipment, and processed cattle and hogs for the Army during the war. Faber & Co. has sold only the packing plant. Other departments, handling the hide and tallow business, will continue at the Faber plant at 2800 S. Adams st.

• J. J. Akston, president of Dorset Foods, Ltd., Long Island city, N. Y., has announced the appointment of Harry C. Holland as sales manager of Dorset Sales Co., which was organized recently to develop and promote sales on a national basis for Dorset De Luxe canned meats. Holland has had more than 27 years' experience in national sales activities for prominent food producers. During the war he served in Washington with the OPA and War Food Administration in executive capacities, specializing in food distribution.

• Members of the Reading, Pa., chap-



SWIFT LONDON MANAGER VISITS CHICAGO PLANT

A recent visitor in the Chicago office of Swift & Company was John M. L. Borland (center), supply assistant in the British Navy and an employee of Swift & Company for the past quarter of a century. He is shown here with V. E. Hagman (left), of Swift's export department, and J. J. Kolinger (right), of the casings department. Borland became an employee of Henry A. Lane Co., a sales outlet for Swift, at its branch in Glasgow, in 1918. He remained there until 1939 when the office was closed due to manpower shortage, being transferred to London to manage the office there. In 1941 he entered the home guard and in 1943 he joined the Navy.

ter of the National Association of Cost Accountants, recently witnessed production line techniques of a packinghouse when they toured the plant of Berks Packing Co., Inc. Afterwards they heard Charles A. Boylan, president of the packing company, speak on "Meat Packing Costs."

• Enlargement of the Whitehall slaughterhouse at La Crosse, Wis., into a \$70,000 meat packing plant is now under way. The original plant was purchased from Norman Foss by the Badger Packing Co., of Eau Claire, last spring. Additions are being erected on all sides of the original 18 by 56 ft. building and the plant furnished with modern, government-approved equipment for slaughtering all kinds of livestock.

• John Holmes, president of Swift & Company, was recently appointed by Mayor Edward J. Kelly to the "Chicago Tomorrow" committee which is to be in charge of the city's proposed Fall Festival. If plans materialize, the festival, to be held on Northerly Island, will be the occasion for sports events and cultural and industrial exhibits and will become an annual affair.

• Carrying out threats to seek legal action to prevent establishment of a meat packing plant in the Golf Manor district of Cincinnati, O., residents in

the area filed injunction petition, March 11, in the county common pleas court seeking to permanently restrain the John Hilberg & Sons Packing Co. from building or operating a slaughterhouse, packinghouse or rendering plant on a site obtained by the firm for a new building. The petition filed by John L. Meadows, charged that "odors and stench caused by the operation would impair health, peace and comfort" of the residents. John Hilbert, jr., president of the organization, contends that the plant could not be injurious to health or create a nuisance because of the strict government regulations governing its operation. The firm was founded in 1879 at 525 Poplar st., Cincinnati, where it has been ever since.

• The Columbia Stockyards, Magnolia, Ark., owned by Joe Lewis and Smead Beasley, has begun operating and is holding sales each Friday. It is provided with running water, concrete floors, scales and hog pens.

• Col. John N. Gage, who has been in the Army for more than 20 years and has been located at the Chicago Quartermaster Depot since 1941, is being retired from active service after completion of terminal leave, according to an announcement by Col. E. D. Ellis, commanding officer of the Chicago

Quartermaster Depot. In 1933, Col. Gage was retired from the Army but was recalled by the War Department in 1941 to lend his administrative abilities to the Subsistence Research and Development Laboratory at the Quartermaster Depot.

• The Foreman's Club of the Topeka plant of John Morrell & Co. admitted Pat Reilly and Lloyd Deskins to membership at a St. Patrick's party held last week. Club officers are: Earl Tucker, president; Wayne Knisley, vice president; J. R. Boyd, secretary; Ralph Snyder, treasurer, and Elmer Simmons, historian.

• John C. Blanchar, a time clerk at Oscar Mayer & Co., Madison, Wis., has been named by Mayor Kraege as supervisor and member of the Dane county board from the third ward, to fill a vacancy in that position.

• The Peyton Packing Co., of El Paso, Tex., will re-open March 18 as a custom slaughter plant, Joseph C. Peyton, administrative executive of the company, announced, March 11. The plant was closed February 7, 1945, when company officials announced that OPA ceiling prices made operations unprofitable. Fifteen additional butchers and maintenance men will be employed to supplement the 40 men who are working at present to re-open the plant. L. F. Miles, H. B. Harris and S. N. Chauvet are associated with Peyton in the operation of the company.

• Oscar F. Barnett, former manager of the Armour and Company branch at Jacksonville, Fla., died March 5 following a short illness. Before his retirement in 1944 he held a number of executive positions with the company, at Tampa, Miami, Orlando and Jacksonville, Fla.

• Swift & Company has begun operation of a new glue and adhesive plant at Omaha which will manufacture dextrine adhesives, pastes, flexible glue, liquid animal glue and resin and rubber adhesives, using several new processes developed and patented by Swift.

• The A. C. Legg Packing Co., Inc., Birmingham, Ala., manufacturer of sausage and specialty seasonings, has announced the election of Paul Blanchard as president. Having been associated with the Legg organization for a number of years, he is well known to the meat packing industry. Edward Seeger has been appointed vice president and Charles W. Purvis, secretary. Company officials do not anticipate any basic change in policy.

• Max Wallenstein has purchased the Victory Packing Co., South Burlington, Vt., from William Morrison. Custom slaughtering of cattle, calves and lambs was begun March 4, under limited BAI inspection.

• W. Ervie Williams, formerly manager of the Portland, Ore., office of the regional Agricultural Credit Corporation and secretary-treasurer of the Northwest Livestock Production Credit Association, has been elected president of the Portland Union Stockyards Co.,

succeeding Thomas C. Gorman, who has held the office since September, 1944. Gorman will remain a director of the company, assuming a position at Chicago with the parent organization, United Stockyards Corporation. Omar C. Spencer was elected to the board of directors to replace the late C. F. Topping, who was president of the St. Paul Union Stockyards for many years. David F. Hunt was re-elected vice president, A. A. Tims was named secretary and treasurer and C. N. Curtis was named assistant secretary of the Portland company.

• A. G. Homann, Tacoma and Olympia, Wash., contractor, will build a two-story, fireproof packing plant for the Southwest Washington Livestock Marketing Association, which was formed at Centralia, Wash., a year ago as a cooperative to buy and process livestock.

• Construction has been started on a large rendering plant on the outskirts of Clinton, Okla., by Thomas Holt.

• A. E. Van Petten, jr., recently discharged from the air corps, has been appointed national sales manager for the Hill Packing Co., Topeka, Kans., and will direct sales promotion, distribution and advertising of the company's products.

• Earl Fuller and Spence Tatum have purchased a tract of land north of Grandfield, near Frederick, Okla., where they plan to erect a packing plant in connection with their frozen food unit in that area.

• Joseph Nebel, 75, vice president and secretary of the Hunter Packing Co., East St. Louis, Ill., died March 9. Born in Aschaffenburg, Germany, he came to the United States at an early age and located at Lathrop, Mo., remaining



there until 1898, when he moved to East St. Louis. He was one of the organizers of the Meyer Packing Co. and continued as an officer of that firm until it merged in 1909 with the East Side Packing Co. He was at one time president of the East Side Packing Co., and was, at the time of his death, vice president and secretary of the Hunter Packing Co., successor to the East Side Packing Co. He is survived by his wife, five sons and three daughters.

• Irving Blumenthal, 67, who was president of the United Dressed Beef Co., New York, from 1937 until his retirement in 1943, died, March 13, at his home. He was vice president and treasurer of the organization for many years before his elevation to the presidency. He is survived by his wife, a son and daughter.

• Plankinton Packing Co., Milwaukee, Wis., recently purchased what is reported to be the heaviest cow to be shipped to the Milwaukee stockyards—a 1,975 lb. Holstein. The bovine, shipped by Leander Brandt, Pewaukee, Wis., brought 13c a lb.

• Two veterans of the Cudahy Packing Co.'s South Chicago branch who retired recently on pension were honored with a dinner given by their fellow workers. They are Peter Miller, a Cudahy truck driver for 45 years and Mark Foster, who started with the firm in 1918 and was head shipper of the branch at the time of his retirement.

• E. R. Reinauer, 80, who was associated with Armour and Company at Oklahoma City from 1912 until 1932 when he took up farming, died recently. He was a pioneer Oklahoman, going to the state from Wisconsin in 1898 and staking a homestead near Frederick.

• The Labor Relations Board at Oklahoma City, Okla., March 5, dismissed petitions by two unions seeking certification as bargaining agents for employees of the plant of Wilson & Co. there. In an election last December, the employees had rejected both of these unions, United Packinghouse Workers of America (CIO) and the International Brotherhood of Teamsters (AF of L).

• Alexander Drabik, who is employed at the Jacob Folger Packing Co., Toledo, O., recently noted the anniversary of the charge he led across Remagen bridge over the Rhine, March 8, 1945. For that 250-yard, bullet-splattered sprint which enabled Maj. Gen. John W. Leonard's Ninth Army to gain control of the bridge, Drabik was awarded a number of medals by the Army, treated to the best in Paris and feted last summer in Toledo when he returned home.

• William B. Jones has been transferred from the accounting department of Swift & Company's South St. Joseph, Mo., plant to the position of assistant office manager of the South San Francisco, Calif., plant. He has been connected with Swift for 12 years.

• Frank J. Tetlinski, 61, a salesman for Armour and Company for about 30 years, died March 8 at St. Margaret's hospital in Kansas City, Mo. He is survived by his wife, three sisters and four brothers.

• OPA officials and representatives of 65 independent meat packers met in San Antonio, Tex., March 9, to draft recommendations for strict legislation to curtail black market operations in the Texas, Oklahoma, Arkansas and New Mexico district. OPA has placed investigators at livestock yards and auction rings in the 67-county area surrounding San Antonio to guard against further OPA violations.

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# Enduro Pays

in many ways\*



Vats, such as this one, represent but one of many applications for ENDURO Stainless Steel in the meat industry. Others include upending tables, packaging tables, conveyors, tanks, troughs, chutes and sinks.

Among the major reasons why Republic ENDURO Stainless Steel is a "natural" material for meat packing and processing equipment is its inherently high resistance to rust and corrosion.

ENDURO effectively combats rust due to repeated flushings and humid working atmospheres . . . stops corrosion caused by constant contact with animal fats and acids. And unlike other materials, ENDURO requires no protective finish or coating to provide this rust- and cor-

rosion-resistance . . . it is solid stainless steel throughout.

NOW is the time to investigate fully the many money-saving benefits afforded by lustrous ENDURO Stainless Steel. Talk to your own equipment manufacturer, or write directly to:

## REPUBLIC STEEL CORPORATION

Alloy Steel Division • Massillon, Ohio

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# ENDURO STAINLESS STEEL

Reg. U. S. Pat. Off.



Other Republic Products include Carbon and Alloy



## Southwest Packers Urge OPA to End Meat Regulations

**I**NDEPENDENT TEXAS meat packers have called for a 180-day suspension of all regulations governing the meat industry. At an all-day session at San Antonio, Tex., March 9, the meat packers "had it out" with OPA attorneys. The southwestern division of the National Independent Meat Packers Association, after hearing an OPA official say that regulations could not be enforced, sent the following reso-

lution to the national board for action:

"Be it resolved that the national association take whatever steps deemed advisable to see that all regulations governing the meat industry be suspended for a period of 180 days.

"The adequate supply of livestock in the country makes it possible for legitimate packers to provide ample supplies for the consuming public at fair prices if the laws of supply and demand are allowed to operate.

"This test period of suspension will demonstrate that price control is no longer necessary in the meat industry.

"This action will save the American taxpayer annually \$700,000,000, the

amount now being paid in the form of meat subsidies, and will eliminate the high prices now being charged in the black market."

Attending the meat packers' meeting were the president and secretary of the Texas Retail Grocers Association. They asked the packers to co-operate with their organization, with the farm bloc and Texas Cattlemen's Association to correct evils which the packers say are closing their doors.

Henry Neuhoﬀ, jr., Dallas packer, requested the OPA officers to take up with Washington an adjustment on three regulations "which are forcing the packers out of business." Those he asked are:

1) The perfection of a slaughtering record of buyers to prevent large scale diversions of meat into the black market; 2) Allowances for condemned animals purchased, which at present are not credited against established ceilings, and 3) Adjustment of yield percentages to fit southwestern markets. A theoretical percentage has been set

## Soy brings satisfaction



You'll be more than satisfied when you see the results you get with soyflour—when you see the firm, well-filled appearance of your sausages. Your dealer will praise the better cutting structure, the fine fresh meat color. Customers will like the eye-appeal, the wholesome nourishment and flavor of your product. Truly, here is three-way satisfaction.



**ESPECIALLY PROCESSED  
FOR MEAT PACKERS**

**A. E. STALEY  
MANUFACTURING CO.**

DECATUR  
ILLINOIS

The National Independent Meat Packers' Association called upon Congress this week to end all price controls on meat and livestock on July 1 because "prices are dictated by the black market and not by the government." The association's board of directors, at a special meeting, declared that "price control on meat has completely broken down."

"The government is hurt by \$700,000,000 spent to no purpose but to subsidize an enormous and vicious black market. The consumers are hurt in a twofold way by extremely high black market prices and by scarcity of meat in legitimate channels. The meat packers are hurt and many threatened with ruin because they cannot compete with the black market," the association warned.

up which estimates 61 per cent of livestock purchased will be dressed beef. This percentage, packers say, is fulfilled in some markets, but that with the range cattle of Texas and the Southwest only 55 per cent of dressed beef will result from total poundage of livestock purchased.

William P. Dobbins and W. M. Fielder, OPA attorneys in San Antonio, submitted to questioning and agreed to make recommendations to Washington OPA regarding adjustments on the three items asked. Dobbins urged the packers to work with OPA and said that without the co-operation of packers and the public, OPA could not enforce regulations in the meat industry. He said meat is one of the most important projects in OPA, adding that investigators from other sections were being diverted to the meat enforcement divisions.

"Our association has always been in favor of price control," said Neuhoﬀ,



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"that is until now. We are losing money all the time and there has been no action against the meat black market in cases that I know personally have been reported to OPA. You can't go in to a hard headed banker and get a loan when you can only show operations in the red and then tell him that the packers and the public are going to be policemen to help OPA. I would like to ask the OPA gentlemen if they have adequate help to enforce regulations on meat?"

"Yes," replied Dobbins, "provided we can get public and packer cooperation in coping with a situation that is almost out of hand. Otherwise we cannot."

J. E. O'Neil, first vice-president of NIMPA, promised support of OPA policies, but said that only strict enforcement in combatting the black market and the adjustments asked by the association would bring any results.

## SEES HEAVY EXPORTS OF MEATS TO EUROPE

Speaking before a meeting of the American Society of Bakery Engineers in Chicago, J. B. Hutson, undersecretary of agriculture, said that the United States may be required to export as much as 15 per cent of its current meat production to hungry Europe for the next few months to make up for the lag in shipments of this year. Plans are also laid, he said, to export about 375,000,000 tons of fats and oils.

He further indicated that this country expects to export about 7 per cent of its meat production, but that in the months just ahead as high as 15 per cent may have to be shipped to take up the lag in shipments, for which commitments were incurred earlier this year.

Hutson said that the program announced by President Truman in the next few months would reduce the consumption of "some daily food items" rather sharply. He added that it might appear that a somewhat larger percentage of the total adjustment could be made through reduced livestock feeding, so that the required adjustment in other channels may be less. Because of the poor feeding value of the 1945 corn crop, less feed is available this year than was used last year.

## TIGHTEN DOG FOOD TESTS

The "seal of approval" on dog foods by the American Veterinary Medical Association and the American Animal Hospital Association will shortly require higher standards of manufacture, according to Dr. J. G. Hardenbergh, secretary of the groups' joint committee on foods. Dog food manufacturers who apply for the seal are required to submit test data obtained from market samples by laboratories independent of the producer.

## RENDERERS BOARD MEETS

An industry request for price relief will not be initiated at this time, it was decided at a meeting of the board of directors of the National Renderers Association in Washington this month. However, members will be urged to fill out and return the labor cost-sales-tonnage questionnaire sent out last month so that the necessary information will be available should the possibility of receiving industry price relief become more favorable at any time in the future.

At the meeting, Dr. John L. Coulter, consulting economist, announced that his survey of fats and oils, their sources,

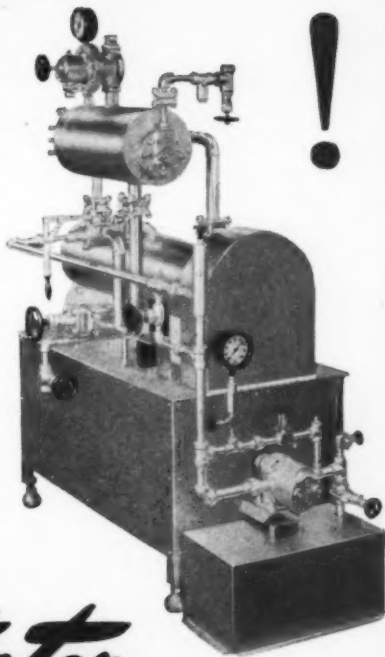
uses and markets, 1920-40, has been completed. The Soap Industry Committee has been given the report for endorsement.

It was disclosed that representatives of the Pacific Coast Renderers Association have suggested that the national group urge the WFA to modify present restrictions pertaining to the production of soap and the 60 day allowable inventory of soap fats and oils. Representatives of the soap industry are planning a meeting to take action on the same subjects, it was said. When the results of this meeting are made known, the renderers group will decide what its official stand on the matter will be, the board indicated.

## HI-SPEED LARD PROCESSING

*with no loss of oils*

EMBODYING patented features that improve heat transfer efficiency, the VOTATOR\* chills, plasticizes, and aerates the hot oils as they flow through the unit. In less than 18 square feet of floor space this model turns out an amazing 3000 to 4000 pounds per hour. Completely closed, it prevents loss of oils, shuts out atmospheric moisture, uses refrigeration most economically. Virtually automatic it saves labor and assures uniform quality. Write for information about the complete line of VOTATOR Lard Processing Units. The Girdler Corporation, Votator Division, Dept. NP 3-3, Louisville 1, Ky.; 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.



**THE**  
*Votator*  
A GIRDLER PRODUCT

THE CONTINUOUS, CLOSED LARD PROCESSING UNIT

\*Registered  
United States  
Patent Office



## THE PROFIT-CHANNEL IS NARROW ... BUT IT IS *Plainly* MARKED!

Rising costs and fixed prices leave you an ever narrowing margin for profits. Now, more than ever before, it takes careful operation to make money. Here are three ways in which the NEVERFAIL 3-Day Ham Cure will help you to chart a profitable course:

1. This prepared, ready-to-use cure puts your material costs on a fixed basis ... eliminates the variable *rising* labor costs involved in mixing your own curing preparation.
2. By reducing processing time, the NEVERFAIL 3-Day Ham Cure enables you to increase output with your present man-power, curing facilities and capital. Larger volume will maintain or increase profits, even when the *percentage* of profit is squeezed down by factors beyond your control.
3. Neverfail boosts profits by lowering selling costs because it creates steady, repeat demand for your brand. Neverfail gives you that good, old-fashioned full-bodied ham flavor. Your customers will remember the *extra* goodness which NEVERFAIL imparts to hams because it *Pre-Seasons the meat as it cures*. Hams processed by the NEVERFAIL 3-Day Ham Cure look and slice as good as they taste.

"The Man Who Knows"



"The Man You Know"

Act now to protect your ham, bacon and sausage-processing profits.

Write today for complete information.

# H. J. MAYER & SONS CO.

6819 S. Ashland Ave., Chicago-36, Ill.

Canadian Plant: Windsor, Ontario

# Text of Amendments to Price Ceilings

## Fats and Oils

**Amendment 57, MPR 53.**—Article XI of Maximum Price Regulation No. 53 is amended in the following respects:

**Sec. 11.1 Maximum prices.** The maximum prices of lard shall be the prices computed as follows:

(a) **Chicago and East St. Louis basing points area.** This area shall include that part of the continental United States east of the Mississippi river and north of the northern boundaries of Tennessee and North Carolina, except Minnesota. Chicago and East St. Louis basing points maximum prices:

(1) Loose lard, 13.05c per lb. in tank cars, delivered within corporate limits of basing points.

(2) Base or standard commercial refined lard, 14.80c per lb., in tierces, delivered within corporate limits of basing points.

(i) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area outside the corporate limits of the basing points, shall be 13.05c per lb. plus the tank car freight rate per lb. on loose lard from the nearest basing point freightwise in the area to the community of sale. No other charges may be added to this delivered price.

(ii) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community in this area, outside the corporate limits of the basing points, shall be 14.80c per lb., plus the packinghouse products freight rate, tare added, between the nearest basing point freightwise and the community of sale.

(b) **Kansas City basing point area.** This area shall include that part of the continental United States east of the Mississippi river and south of the southern boundaries of Kentucky and Virginia. Kansas City basing point maximum prices:

(1) Loose lard, 12.80c per lb. in tank cars, delivered within corporate limits of Kansas City.

(2) Base or standard commercial refined lard, 14.55c per lb., in tierces, delivered within corporate limits of Kansas City.

(i) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area shall be 12.80c per lb. plus the tank car freight rate per lb. on loose lard from the basing point for this area to the community of sale. No other charges may be added to this delivered price.

(ii) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community in this area shall be 14.55c per lb., plus the packing-

house product freight rate, tare added, between the basing point and the community of sale. No other charges may be added to this delivered price.

(c) **Multiple basing point area.** This area shall include that part of the continental U.S. west of the Mississippi river and all of the state of Minnesota. Basing points shall be as follows:

**Iowa:** Cedar Rapids, Davenport, Des Moines, Dubuque, Ft. Dodge, Marshalltown, Mason City, Ottumwa, Waterloo.

**Minnesota:** Albert Lea, Austin, Duluth, S. St. Paul, St. Paul, Winona.

**Missouri:** Joplin, Kansas City, St. Joseph, Springfield.

**Nebraska:** South Omaha, Omaha.

Maximum prices at each of these basing points shall be as follows:

(1) Loose lard, 12.80c per lb. in tank cars, delivered within corporate limits of basing points.

(2) Base or standard commercial refined lard, 14.55c per lb., delivered within corporate limits of basing points.

(i) The maximum price that may be charged by any processor for loose lard, delivered, at any community in this area, outside the corporate limits of the basing points shall be 12.80c per lb., plus the tank car freight rate per lb. on loose lard from the nearest basing point freightwise in the area to the community of sale. No other charges may be added to this delivered price.

(ii) The maximum price at which a processor may sell base or standard commercial refined lard in tierces, delivered, at any community of sale in this area, outside the corporate limits of the basing points shall be 14.55c per lb., plus the packinghouse products freight rate, tare added, between the nearest basing point freightwise and the community of sale. No other charges may be added to this price.

2. Subsection 11.3 (c) of Maximum Price Regulation 53 is amended to read as follows:

**Sec. 11.3 (c) Sales to government agencies.** The maximum price for sales of lard to procurement agencies of the U.S. government shall be the prices set out in Sections 11.1-11.3, inclusive, above, plus  $\frac{1}{4}$ c per lb.

(1) The maximum price for sales of lard to procurement agencies of the U.S. government in 56-lb. wood or fiber export boxes shall be the tierce price per lb. for lard as computed in this Sec. 11.3 (c) above plus  $\frac{1}{4}$ c per lb. No additional charges may be added for this type of package. This provision removes the pricing of lard in 56-lb. wood or fiber export boxes, on sale to procurement agencies of the U.S. government from Supplementary Order No. 106.

3. Section 11.5 is amended to read as follows:

**Sec. 11.5 Cash lard.** The maximum price for cash lard shall be 14.05c per

lb., Chicago basis, and the maximum price for lard futures contracts traded on the Chicago Board of Trade shall be 14.05c per lb.

4. Section 11.10 is deleted and Sections 11.11 and 11.12 and Section 11.13 are renumbered Sections 11.10 and 11.11 and 11.12 respectively.

## Canned Meats

**Amendment 12 to RMPR 156.**—Revised Maximum Price Regulation No. 156 is amended in the following respects:

1. Subparagraph (2)(i) of Section 7(b) is amended by changing the words preceding the colon therein contained to read as follows:

(2)(i) Subject to the adjustments authorized in subparagraph (6) of this Section 7(b) and/or paragraph (c) of Section 10 the "weighted average price" in each zone for each brand, type and container size of sterile canned meat heretofore priced under Revised Maximum Price Regulation No. 169 shall be the ceiling price under this regulation for such brand, type and container size of sterile canned meat at the delivery point in such zone:

2. Subdivision (ii) of Section 7(b)(2) is amended by changing the words preceding the colon therein contained to read as follows:

(ii) Subject to the adjustments authorized in subparagraph (6) of this Section 7(b) and/or paragraph (c) of Section 10 the "weighted average price" in each zone for each brand, type and container size of corned beef hash and chili con carne (with or without beans) shall be, except as provided in subdivision (iii) of this Section 7(b)(2), the ceiling price under this regulation for such brand, type and container size of such sterile canned meat at the delivery point in such zone:

3. Subdivision (iii) of Section 7(b)(2) is amended by the addition of a footnote to follow immediately after the table of prices contained therein, to read as follows:

[Note: On and after March 14, 1946, any seller subject to the provisions of this subdivision (iii) of Section 7(b)(2) may adjust the prices herein provided to the extent permitted by subparagraph (6) of this Section 7(b) and/or paragraph (c) of Section 10.]

4. Subparagraph (4) of Section 7(b) is amended by changing the words preceding the colon therein contained, to read as follows:

(4) Subject to the adjustments authorized in subparagraph (6) of this Section 7(b) and/or paragraph (c) of Section 10 the "adjusted weighted average price" in each zone for each brand, type and container size of sterile canned



meat other than that priced under paragraph (b)(2) of this section shall be, except as provided in subparagraph (5) of this Section 7(b), the ceiling price under this regulation for such brand, type and container size of sterile canned meat at the delivery point in such zone:

5. Subparagraph (5) of Section 7(b) is amended by the addition of a footnote to follow immediately after the table of prices contained therein to read as follows:

[Note: On and after March 14, 1946, any seller subject to the provisions of this subparagraph (5) of Section 7(b) may adjust the prices herein provided to the extent permitted by subparagraph (6) of this Section 7(b) and/or paragraph (c) of Section 10.]

6. Subparagraph (6) of Section 7(b) is added to read as follows:

(6) On and after March 14, 1946, any seller subject to the provisions of Section 7(b) or Section 11(d) of this regulation, who prior to that date has complied with the filing requirements of Section 8, and any seller who theretofore has had maximum prices established by an Order issued by the OPA under the provisions of Section 9 or Section 10(a) of this regulation, may adjust the maximum prices theretofore established for each brand, type and container size of such products in each zone in accordance with the following provisions:

(i) Determine separately the number of pounds of beef, veal, lamb and mutton, ham or sliced bacon used in each 100 lbs. of the unprocessed ingredients required by the formula for each canned meat product.

(ii) Divide each of the number of pounds thus ascertained by the percentage of yield of the finished product.

(iii) Multiply the figures obtained under subdivision (ii) above by the appropriate one of the following numbers:

(a) \$.007, if the meat ingredient is either beef, veal, lamb or mutton.

(b) \$.008, if the meat ingredient is fresh or cured ham.

(c) \$.01, if the meat ingredient is slab bacon.

(d) \$.0105, if the meat ingredient is smoked ham.

(e) \$.02, if the meat ingredient is sliced bacon.

(iv) Total all amounts ascertained under subdivision (iii) above. If only one amount has had to be ascertained, regard that amount as the "total" herein required.

(v) If the maximum prices for the canned meat product were on a per hundredweight basis prior to March 14, 1946, round the result obtained under subdivision (iv) above to the nearest multiple of \$.25. If the maximum prices for the canned meat product were on a per dozen basis prior to March 14, 1946, convert the result obtained under subdivision (iv) above to

a per lb. basis by moving the decimal point two columns to the left, and multiply that amount by the number of pounds of product contained in one dozen containers, rounding the result thereby obtained to the nearest one-half cent. The results thus obtained are the respective amounts which may be added to the per cwt. and per dozen maximum prices which were in effect prior to March 14, 1946.

(vi) Every seller who adjusts his maximum prices in accordance with the provisions of this subparagraph (6) of Section 7(b) shall give notice of such adjustments to purchasers in accordance with the provisions of Section 6 of this regulation.

(vii) Every seller who adjusts his maximum prices in accordance with the provisions of this subparagraph (6) of Section 7(b) shall, within 30 days after the date on which he makes such adjustment, provide written notice of such change and the amount thereof to the OPA, Washington, D. C. Such notice shall be accompanied by a copy of the computations made in accordance with the provisions of subdivisions (i) through (v) of this Section 7(b)(6). Failure to comply with this subdivision (vii) of this Section 7(b)(6) shall be deemed automatically to revoke any seller's right to make such adjustment thereafter until the date upon which the notice and computations herein required are filed with this said Office. Notices and data filed in compliance with the provisions of this subdivision (vii) of Section 7(B) (6) may be combined with the notices and data required to be filed under the provisions of Section 10(c).

(viii) Price increases made under the provisions of this Section 7(b)(6) shall be subject to review or modification by the Administrator at any time.

7. Subparagraph (4) to Section 7(c) is added to read as follows:

(4) On and after March 14, 1946, any intermediate distributor who, as the result of an adjustment made in accordance with the provisions of Section 7(b)(6) and/or paragraph (c) of Section 10 pays an increased amount for any canned meat product, such intermediate distributor, on resale of the product, may add the amount of such increase to the ceiling price he had for such product prior to the said date. Any intermediate distributor who makes the adjustment in his maximum price for any canned meat product as authorized by this Section 7(c)(4) shall provide notice of the change in accordance with the provisions of Section 6.

8. Paragraph (c) to Section 10 is added to read as follows:

(c) Price adjustments following approved wage and salary increases. (1) On and after March 14, 1946, the price adjustment authorized by this Section 10(c) may be made by any canned meat manufacturer at any time after he meets either of the following requirements.

(i) Between August 18, 1945 and

February 14, 1946, he granted wage and salary adjustments involving general increases.

(ii) On or after February 14, 1946 he made wage and salary adjustments involving general increases with the prior approval of the National Wage Stabilization Board or other wage or stabilization agency having jurisdiction with respect to the wages or salaries involved.

(2) On and after March 14, 1946, any canned meat manufacturer who first has met either of the requirements set forth in subdivisions (i) or (ii) or subparagraph (1) of this Section 10(c) may add not to exceed \$.70 per cwt. to the maximum prices established prior to the date he makes the change herein authorized for any brand, type or container size of any canned meat product in any zone if such maximum price has been established in accordance with the provisions of either Section 7, Section 9, Section 10(a) or Section 11(d). If the maximum prices established under the aforesaid sections are on a per dozen rather than a per hundredweight basis determine the proportionate amount of increase by multiplying not to exceed \$.007 by the number of pounds of product contained in one dozen containers, rounding the result thereby obtained to the nearest one-half cent. The amount thereby obtained may be added to the per dozen maximum prices.

(3) Every seller who adjusts his maximum prices in accordance with the provisions of this Section 10(c) shall give notice to purchasers of such adjustments in accordance with the provisions of Section 6.

(4) Every seller who adjusts his maximum prices in accordance with the provisions of this Section 10(c) shall within 30 days after the date on which he makes such adjustment, provide written notice of such change and the amount thereof to the OPA, Washington, D. C. Such notice shall include a statement indicating the date on which the price adjustment herein authorized was made, the date on which the wage and salary adjustment involving general increases was put into effect and the average amount of increase per hour, the date on which the wage and salary adjustment involving general increases was authorized, the name of the authorizing body, and the name and address of the seller. Failure to comply with this subparagraph (4) of Section 10(c) shall be deemed automatically to revoke any seller's right to make such adjustment thereafter until the date upon which the notice and statements herein required are filed with this Office. Notices and statements filed in compliance with the provisions of this subparagraph (4) of Section 10(c) may be combined with the notices and data required to be filed under the provisions of Section 7(b)(6)(vii).

(5) Any price adjustments made under the provisions of this Section 10(c) shall be subject to review or modification by the Administrator at any time.



9. Paragraph (a) of Section 12 is amended by changing the table of prices contained therein to read as follows:

Item	Base price per cwt.
(1) Canned whole ham:	
(i) per shape, unsmoked (skinless).....	\$46.25
(ii) per shape, smoked (skinless).....	46.25
(iii) Pullman, smoked (skinless).....	46.25
(iv) Pullman, unsmoked (skinless).....	46.25
(v) Polish style (with shank collar).....	44.75
(2) Spiced Luncheon meats:	
(i) 3 lb. size.....	35.25
(ii) 6 lb. size.....	33.75
(3) Spiced ham:	
(i) 3 lb. size.....	37.50
(ii) 6 lb. size.....	36.00
(4) Pressed ham, boneless, chopped, all sizes.....	37.50
(5) Pressed pork, boneless, chopped, all sizes.....	35.25
(6) Sliced dried beef in glass jars:	
(i) 1½ ounce jars.....	\$1.01
(ii) 2 ounce jars.....	1.25
(iii) 2½ ounce jars.....	1.43
(iv) 3½ ounce jars.....	1.87
(v) 5 ounce jars.....	2.54
(vi) 7 ounce jars.....	3.34

10. Subparagraph (1) of Section 14(a) is amended by changing the table of prices contained therein immediately following the parenthetical note to read as follows:

Product	Size of can	Price per dozen cans
1. Vienna sausage:		
(i) Skinless.....	24 ounce	\$ 6.25
(ii) Sheep casings.....	24 ounce	6.75
2. Corned beef.....	6 pounds	30.20

11. Subdivision (i) of Section 14(b) (1) is amended by changing the table of prices immediately following the italicized heading contained therein to read as below (Table 1).

13. Subdivision (i) of Section 14(c) (1) is amended by changing the table of prices immediately following the italicized heading contained therein to read as follows:

Type of shipping container	Price per cwt. in 11½ oz. tins	28-ounce tins
Nailed solid wood boxes.....	\$36.00	\$34.95
V-1, V-2 fiber boxes (with sleeves).....	35.91	34.40
V-1, V-2 fiber boxes, sleeveless.....	35.65	34.15
V-3 solid fiber, corrugated fiber or regular slotted, 4 straps each.....	35.50	34.00

14. Subdivision (ii) of Section 14(c) (1) is amended by changing the table of prices immediately following the italicized heading contained therein to read as follows:

Type of shipping container	Price per cwt. in 11½ oz. tins	28-ounce tins
Nailed solid wood boxes.....	\$40.70	\$39.20
V-1, V-2 fiber boxes (with sleeves).....	40.60	39.10
V-1, V-2 fiber boxes, sleeveless.....	40.35	38.85
V-3 solid fiber, corrugated fiber or regular slotted, 4 straps each.....	40.20	38.70

TABLE 1.

Zones	Nailed Solid wood Boxes 40-70 lbs.		V-1, V-2 fiber box with sleeves 40-70 lbs.		V-1, V-2 fiber box sleeveless 40-70 lbs.	
	Braised	Unbraised	Braised	Unbraised	Braised	Unbraised
1	\$9.25	\$7.73	\$9.23	\$7.71	\$9.17	\$7.65
2	9.07	7.55	9.05	7.53	8.99	7.47
3	8.84	7.32	8.82	7.30	8.76	7.24
4	8.84	7.32	8.82	7.30	8.76	7.24
5	8.84	7.32	8.82	7.30	8.76	7.24
6	9.01	7.49	8.99	7.47	8.93	7.41
7	9.07	7.55	9.05	7.53	8.99	7.47
8	9.13	7.61	9.11	7.59	9.05	7.53
9	9.19	7.67	9.17	7.65	9.11	7.59
10	9.25	7.73	9.23	7.71	9.17	7.65

12. Subdivision (ii) of Section 14(b) (1) is amended by changing the table of prices immediately following the

italicized heading contained therein to read as follows:

Zones	Nailed solid wood boxes 40-70 lbs.		V-1, V-2 fiber boxes with sleeves 40-70 lbs.		V-1, V-2 fiber boxes sleeveless 40-70 lbs.	
	Braised	Unbraised	Braised	Unbraised	Braised	Unbraised
1	\$10.37	\$8.65	\$10.35	\$8.63	\$10.29	\$8.56
2	10.19	8.47	10.17	8.45	10.10	8.38
3	9.94	8.22	9.91	8.19	9.85	8.13
4	9.94	8.22	9.91	8.19	9.85	8.13
5	9.94	8.22	9.91	8.19	9.85	8.13
6	10.13	8.41	10.11	8.39	10.04	8.32
7	10.19	8.47	10.17	8.45	10.10	8.38
8	10.25	8.53	10.23	8.51	10.16	8.44
9	10.31	8.59	10.29	8.57	10.23	8.50
10	10.37	8.65	10.35	8.63	10.29	8.56

## Sausage—Wholesale

Amendment 24, MPR 389.—Maximum Price Regulation No. 389 is amended in the following respects:

1. Subparagraph (2) of Section 2 (a) is amended to read as follows:

(2) The ceiling price or prices under this regulation for each of the sausage products listed in paragraph (a) (1) shall be the seller's ceiling price or prices in effect on August 18, 1944, plus the applicable one of the "dollar and

cents adjustments for increased costs of labor and ingredients specified in subparagraph (7) of this Section 2 (a). The ceiling price or prices under this regulation for each such sausage product shall be subject to the same discounts, allowances and trade practices applicable to the ceiling price or prices in effect on August 18, 1944.

2. Subparagraph (7) of Section 2 (a) is redesignated subparagraph (8).

3. Subparagraph (7) of Section 2 (a) is added to read as follows:

(7) On and after March 11, 1946, any seller who theretofore has filed the in-

formation required by subparagraph (3) of this Section 2 (a) thereby reporting his maximum price or prices for the sausage products listed in Section 2 (a) (1), and any seller who theretofore has had maximum prices established by an order issued by the OPA for any product listed in subparagraph (1) of this Section 2 (a) may add to the maximum price or prices so reported or so established the applicable one of the following "dollar and cents adjustments for increased costs of labor and ingredients."

"Dollar and cents adjustments for increased costs of labor and ingredients." [Note: The following amounts are on a per cwt. basis.]

(i) For scrapple; sulze or souse; pork roll; lunch roll or lunch roll sausage; pudding; head cheese; blood sausage; blood and tongue sausage; tongue roll; tongue loaf; tongue salad; fresh Italian or fresh Polish sausage; and goose liver style sausage, 50c per cwt. may be added.

(ii) For chili con carne with beans 75c per cwt. may be added.

(iii) For ham roll, and imitation of mock chicken loaf, \$1 per cwt. may be added.

(iv) For the customary types of semi-dry sausage other than those for which dollars-and-cents prices are established in Section 12 (a) of this regulation; fresh thuringer; bockwurst; fresh or scalded; smoked mettwurst; and jellied corned beef, \$1.25 per cwt. may be added.

(v) For roast or cooked beef loaf; and corned beef, \$1.50 per cwt. may be added.

(vi) For the customary types of dry (hard) sausage other than those for which dollars-and-cents prices are established in Section 12 (a) of this regulation, \$1.75 per cwt. may be added.

(vii) For all sausage or sausage products sold or delivered to a canner for the manufacture of canned sausage for a war procurement agency there may be added the result obtained from the following computations:

(a) Determine the number of pounds of beef, veal, lamb and/or mutton used in each 100 lbs. of unprocessed ingredients.

(b) Divide the number of pounds thus obtained by the percentage of yield.

(c) Multiply the figure obtained under subdivision (vii) (b) above by \$.007.

(d) To the figure obtained under subdivision (vii) (c) above add \$.65.

(e) Round the result obtained under subdivision (vii) (d) above to the nearest multiple of \$.25. The result thus obtained is the amount added per hundred weight.

Note: Whenever any maximum price for any product listed in Section 2 (a) (1) has been changed in accordance with the provisions of subdivisions (i), (ii), (iii), (iv), (v) or (vi) of this Section 2 (a) (7), the seller shall supply each subsequent purchaser who buys in the

course of trade or business with a written notice of the changes made. Such notice shall accompany the first delivery of the sausage product made after the change hereinbefore authorized, and shall be in the appropriate one of the following forms:

(Insert date)

"Notice to Wholesalers, Peddler Truck Sellers, Hotel Supply Houses, Ship Chandlers and Great Lakes Marine Suppliers:

"Our OPA ceiling price for (describe product as in invoice) has been increased from (insert former price) to (insert new price) per cwt., an increase of (insert amount of increase). We are required to inform you that if you are a wholesaler, peddler, truck seller, hotel supply house, ship chandler or Great Lakes marine supplier, you may refigure your ceiling price for this item by adding the same amount of increase to your old ceiling price. The result thereby obtained will be your new ceiling price."

(Insert date)

"Notice to Retailers

"Our OPA ceiling price for (describe product as in invoice) has been changed by the Office of Price Administration. We are required to inform you that you must refigure your ceiling price for this product in accordance with the provisions of Section 23 of MPR 336."

4. Paragraph (a) of Section 12 is amended by changing the table of base prices contained therein to read as follows (top next column):

Kind of sausage and kind of casing		Type 1 Fork	Type 2 Meat; by-products cereal to 3 1/4 %	Type 3 Meat; by-products cereal over 3 1/4 %	Type 4 Meat; by-products cereal over 3 1/4 %
1. Pork or breakfast sausage:					
(i) Fresh:					
Sheep casings	\$32.00		\$26.50	\$21.50	
Hog casings	29.00		23.50	18.50	
Artificial casings or sealed heavy cardboard waxed cups, 1 lb. each or less	27.25		21.75	16.75	
Cardboard cartons or sealed packages of moisture resistant paper, 1 lb. each or less	26.25		20.75	15.75	
Bulk	24.75		19.25	14.25	
(ii) Smoked:					
Hog casings or skinless	32.75		28.50	22.00	
Artificial casings	32.25		28.00	21.50	
Beef rounds	...		25.75	18.25	
		Type 1 Skeletal Meat	Type 2 Meat 3 1/4 % cereal added	Type 3 Meat; by-products cereal to 3 1/4 %	Type 4 Meat; by prod- ucts; cereal over 3 1/4 %
2. Frankfurters:					
Sheep casings	\$28.00		\$27.50	\$24.75	\$21.50
Hog casings or artificial casings removed by manufacturer (skinless)	25.00		24.50	21.75	18.50
Printed artificial casings	24.50		24.00	21.25	18.00
3. Bologna:					
Natural casings	22.50		22.00	19.00	15.75
Artificial casings	21.75		21.25	18.25	15.00
4. Kosher sausage:					
(i) Salami	\$31.00				
(ii) Bologna and knackwurst:					
Natural casings	25.25				
Artificial casings	24.50				
(iii) Frankfurters:					
Sheep casings	30.75				
Artificial casings removed by manufacturer (skinless)	27.75				
Printed artificial casings	27.25				
5. All beef sausage:					
(i) Frankfurters:					
Sheep casings	\$29.75				
Hog casings or skinless	26.75				
Artificial casings	26.25				
(ii) Bologna and knackwurst:					
Natural casings	24.25				
Artificial casings	23.50				
(iii) Salami:					
Artificial casings	29.75				
(iv) Lebanon bologna:					
Natural casings	28.75				
Artificial casings	28.00				
6. Loaves:					
(i) Artificial casings, cardboard cartons or sealed packages of moisture resistant paper:					
Type 1	\$38.25				
Type 2	28.75				
Type 3	20.00				
Type 4	16.25				
(ii) Unwrapped:					
Type 1	37.75				
Type 2	28.25				
Type 3	19.50				
Type 4	15.75				
7. Liver products:					
(i) Braunschweiger:					
Sewed hog bungs	\$23.50				
Other hog casings	24.00				
Artificial casings	21.25				
Sewed beef saddles, dipped in lard and enclosed in an artificial casing	\$25.00				
(ii) Liver sausage, smoked:					
Sewed hog bungs	23.50				
Other hog bungs	22.00				
Artificial casings	20.00				
(iii) Liver Sausage, fresh:					
Hog bungs	21.50				
Beef casings	20.00				
Artificial casings	19.50				
(iv) Liver cheese:					
Artificial casings, cardboard cartons or sealed packages of moisture resistant paper	25.00				
(v) Liver loaf:					
Artificial casings, natural cas- ings, cardboard cartons or sealed packages of moisture resistant paper	19.25				
(vi) Liver pudding:					
Beef casings	16.75				
Artificial casings, cardboard cartons or sealed packages of moisture resistant paper	14.25				
8. Miscellaneous sausage:					
(i) New England:					
Natural casings	\$34.75				
Artificial casings	36.25				
(ii) Minced luncheon:					
Natural casings	23.75				
Artificial casings	23.25				
(iii) Berliner or Berlin:					
Natural casings	22.25				
Artificial casings	21.75				
(iv) Polish sausage in hog casings, or skinless:					
Type 1	34.50				
Type 2	27.75				
Type 3	21.00				
(v) Special type chopped pork: (Note: This product may be sold only if packed in 1 lb. cardboard cartons.)					
Sheep casings	35.75				
Bulk	29.25				
(vi) Chili con carne, plain (without beans in artificial casing; in molded shapes, completely en- closed in cellophane and/or moisture resistant parchment and/or waxed paper; or in heavy cardboard cups):					
Type 1	37.25				
Type 2	25.00				
Type 3	20.00				

(Note: May be sold only to war procure-  
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for resale only to ship operators, and  
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to ship operators.)

(Note: May be sold only to war procure-  
ment agencies, to licensed ship suppliers  
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to ship operators.)

## Beef, Veal Carcasses and Wholesale Cuts

Amendment 66 to RMPR 169.—1. In section 1364.452 (d) (2) the text preceding the table of prices is amended to read as follows:

(2) Beef carcass and beef wholesale cut prices applicable in Zone 4. Subject to the provisions of paragraph (k) of this section 1364.452, the applicable zone prices for Zone 4 are the prices listed below plus an addition of 30c per cwt. 2. In section 1364.452 (d) (2) Footnote 1 following the table of prices is amended by inserting "50c per cwt." in place of "25c per cwt."

3. In section 1364.452 (d) (3) the text preceding the table of prices is amended to read as follows:

3. Kosher beef wholesale cut prices applicable in Zone 4. Subject to the provisions of paragraph (k) of this section 1364.452 and paragraph (b) of Schedule III (section 1364.454), the applicable zone prices of kosher wholesale cuts for Zone 4 are the prices listed below plus an addition of 45c per cwt.

4. In section 1364.452 (1) (2) the text preceding the table of prices is

amended to read as follows:

(2) The maximum delivered price for "boneless beef for army canned meat" in each of the following price zones shall be the price listed below for that zone plus an addition of \$1.05 per cwt.

5. In section 1364.452 (m) (2) the text preceding the table of prices is amended to read as follows:

(2) The maximum f.o.b. boning plant price for frozen boneless beef (Army specifications) in each of the following price zones shall be the price listed below for that zone plus an addition of \$1.05 per cwt.

6. In section 1364.452 (m) (5) the text preceding the table of prices is amended to read as follows:

(5) The maximum f.o.b. boning plant price for frozen boneless beef (hind-quarters) (Army specifications) in each of the following price zones shall be the price listed below for that zone plus an addition of \$1.05 per cwt.

7. In section 1364.452 (n) (2) the text preceding the table of prices is amended to read as follows:

(2) The maximum delivered price for each of the following items of boneless processing beef shall be the price listed below plus an addition of 70c per cwt. (If boneless processing beef is sold on

an f.o.b. boning plant basis the seller shall reduce the prices specified below for the zone in which the boning plant is located by 25c per cwt., and the result, plus the addition set cut above, shall be the selling f.o.b. boning plant price).

8. In section 1364.452 (n) (2) footnote 2 following the table of prices is amended by inserting "\$22.20 per cwt." in place of "\$21.50 per cwt."

9. In section 1364.452 (o) (4) the text preceding the table of prices is amended to read as follows:

Type 3  
Test: by prod.  
ducts, com-  
over 3 1/2 %

\$21.50  
18.50  
16.75  
13.75  
12.25  
22.00  
21.50  
19.25

Type 4  
Test: by prod.  
ducts, com-  
over 3 1/2 %

\$21.50  
18.50  
16.75  
15.75  
15.00

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16, 1946

(4) The fabricated beef cut prices applicable in Zones 3 and 4 for sales by a hotel supply house to purveyors of meals, subject to the provisions in paragraph (k) of section 1364.452, substituting for the purposes of this paragraph (o) the term "fabricated beef cut" for the term "wholesale cut" contained therein, are the prices listed below plus an addition of 50c per cwt.

10. In section 1364.452 (o) (5) the text preceding the table of prices is amended to read as follows:

(5) The fabricated beef cut prices applicable in Zones 3 and 4 for sales by packing or slaughtering plants, packing branch houses, wholesaler's or other selling establishments to purveyors of meals subject to the provisions in paragraph (k) of section 1364.452, substituting for the purposes of this paragraph (o) the term "fabricated beef cut" for the term "wholesale cut" contained therein, are as listed below plus an addition of 50c per cwt.

11. In section 1364.452 (o) (6) the text preceding the first table is amended to read as follows:

(6) Subject to the additions and deductions hereafter provided in Column IV, and subject further to the provisions of paragraph (g) of section 1364.405 the prices listed in the following table, plus an addition of \$1 per cwt., shall be the applicable Zone 3 and Zone 4 prices on sales of fabricated beef cuts (WSA specifications) made:

12. In section 1364.452 (o) (10) the text preceding the tables of prices is amended to read as follows:

(10) The applicable zone prices for ground beef and for each grade of each of the following miscellaneous beef items, for sales by a hotel supply house to a purveyor of meals, are the prices fixed by the tables below plus the following additions: (i) in Table A an addition of 70c per cwt. except in the case of Utility or C Grade trimmed beef tenderloins [Column II (6)] in which case the addition shall be \$1.05 per cwt.; (ii) in Table B an addition of \$1 per cwt. in the case of Briskets (Column I), 75c per cwt. in the case of Short Plates (Column II) and \$1 per cwt. in the case of Beef hams (Column III); (iii) in Table C an addition of \$2 per cwt. in the case of Corned Beef-Briskets (boneless) (Column I) and \$1.25 per cwt. in the case of Peppered beef or Pastrami (boneless) (Column II); (iv) in Table D an addition of \$2 per cwt. and (v) in Table E an addition of \$4 per cwt. in the case of the 5-lb. cartons [Column (1)] and the 3-lb. cartons [Column (2)] and \$4.75 per cwt. on the 1/4-lb. cellophane or other moisture resistant package [Column 3]. [All prices are on a dollars per cwt. basis, except where otherwise noted; the prices for any fraction of a cwt. shall be reduced accordingly. The addition set forth in section 1364.454 (f) is not applicable. The zone prices for sales of ground beef and miscellaneous beef items by a hotel supply house to a War Procurement Agency are specified in section 1364.452 (p) (3)].

13. In section 1364.452 (o) (10), in Footnote 5 the table of prices is amended to read as follows:

	Per Cwt.
Kosher corned briskets, boneless, deckle-off, Grade AA and/or A.....	\$33.875
Kosher corned briskets, boneless, deckle-off, Grade B and/or C.....	32.125
Kosher corned short plates, bone-in, Grade AA and/or A.....	20.25
Kosher corned short plates, bone-in, Grade B and/or C.....	19.50
Kosher corned short plates, boneless, Grade AA and/or A.....	24.875
Kosher corned short plates, boneless, Grade B and/or C.....	23.875
Kosher cooked corned beef brisket, boneless, deckle-off, Grade AA and/or A.....	61.75
Kosher cooked corned beef brisket, boneless, deckle-off, Grade B and/or C.....	58.75
Kosher cooked or smoked peppered beef (pastrami), items Grade AAA and/or B....	68.75

14. In Section 1364.452 (p) (3) (ii) the text preceding the tables of prices is amended to read as follows:

(ii) Subject to the provisions of paragraph (p) (9), hereof, the applicable zone prices for ground beef and for each grade of the following beef items shall be the prices fixed by the tables below plus the following additions: (a) In Table A an addition of 70c per cwt. except in the case of Beef hams (green), Cutter and Canner or D grade (Column V) in which case the addition is 75c per cwt. and except in the case of Trimmed beef tenderloin, Utility grade [Column II (6)] in which case the addition shall be \$1.05 per cwt.; (b) in Table B an addition of \$1 per cwt. in the case of Briskets (Column I), Shoulder clod or chuck roll (Column IV) and Beef hams—Cutter and Canner or D grade (Column III) and 75c per cwt. in the case of Short plates (Column II); (c) in Table C an addition of \$2 per cwt. in the case of Corned beef briskets (boneless) Deckle-off (Column I), Corned rump butts—C or utility grade (Column III) and Corned shoulder clod—C or Utility grade (Column IV) and \$1.50 per cwt. in the case of Corned short plates (Column II); in Table D an addition of \$2 per cwt. in the case of Corned beef briskets (boneless) (Column I) and \$1.25 per cwt. in the case of Peppered Beef or Pastrami (boneless) (Column II); (e) in Table E an addition of \$2 per cwt. and (f) in Table F an addition of \$4 per cwt. for the 5-lb. and 3-lb. cartons and \$4.75 per cwt. for the 1/4-lb. cellophane or other moisture resistant packages.

15. In Section 1364.452 (p) (3) (ii) in Footnote 5 the table of prices is amended to read as follows:

	Per Cwt.
Kosher corned briskets, boneless, deckle-off, grade AA and/or A.....	\$32.875
Kosher corned briskets, boneless, deckle-off, grade B and/or C.....	31.125
Kosher corned short plates, bone-in, grade AA and/or A.....	19.25
Kosher corned short plates, bone-in, grade B and/or C.....	18.50
Kosher corned short plates, boneless, grade AA and/or A.....	23.875
Kosher corned short plates, boneless, grade B and/or C.....	22.875
Kosher corned shoulder clod and/or chuck roll, grade AA, A and/or B.....	46.00
Kosher cooked corned beef brisket, boneless, deckle-off, grade AA and/or A.....	60.75
Kosher cooked corned beef brisket, boneless, deckle-off, grade B and/or C.....	57.75
Kosher cooked or smoked peppered beef (pastrami), items grade AA, A and/or B.....	67.75

16. In Section 1364.452 (q) (9) (i) the text preceding the table of prices is amended to read as follows:

(i) The beef wholesale cut prices applicable in Zones 3 and 4 shall be the prices listed below plus an addition of 30c per cwt.

17. In Section 1364.467 (d) (2) the text preceding the table of prices is amended to read as follows:

(2) Veal carcass and veal wholesale cut prices applicable in Zone 4. Subject to the provisions of paragraph (k) of this section, the applicable zone prices for Zone 4 are the prices listed below plus an addition of 30c per cwt. for all items except hide on items (i), (ii), (iii) in which case the addition is 25c per cwt. In the case of item (vii) (Kosher foresaddle or forequarter) an additional 10c per cwt. may be added making a total addition for this item of 40c per cwt.

17a. In Section 1364.467 (d) (2) in the table of prices footnote reference 3 is added to the title heading of each column of prices and following the table footnote 3 is added to read as follows:

(3) 25c per cwt. may be added on sales of veal carcasses or sides and/or hindquarters to a war procurement agency or on sales of set-aside veal carcasses or sides and/or hindquarters to any authorized purchaser of set-aside veal where the latter transaction is covered by a separate invoice and where such purchaser has satisfied the requirements of WFO 75.2.

18. In Section 1364.467 (1) (2) the text preceding the table of prices is amended to read as follows:

(2) The maximum f.o.b. boning plant price for frozen boneless veal (FSCC specifications), including cost of boxing and freezing, in each of the following price zones is the price listed below for that zone plus \$1.05 per cwt.

19. In section 1364.467 (m) (3) the text preceding the table of prices is amended to read as follows:

(3) The applicable zone price for each boneless or miscellaneous veal cut, in each price zone is the price listed below for that zone plus an addition of 50c per cwt.

20. In section 1364.467 (n) (4) the text preceding the table of prices is amended to read as follows:

(4) The fabricated veal cut prices applicable in Zone 4 for sales by a hotel supply house to purveyors of meals, subject to the provisions in paragraph (k) of section 1364.467, substituting for the purposes of this paragraph (n) the term "fabricated veal cut" for the term "wholesale cut" contained therein, are the prices listed below plus an addition of 50c per cwt.

21. In section 1364.467 (n) (5) the text preceding the table of prices is amended to read as follows:

(5) The fabricated veal cut prices applicable in Zone 4 for sales by packing or slaughtering plants, packing branch houses, wholesaler's or other type of distributive establishments to purveyors of meals subject to the provisions in paragraph (k) of 1364.467, substituting for the purposes of this paragraph (n) the term "fabricated veal cut," for the



term "wholesale cut" contained therein, are the prices listed below plus an addition of 50c per cwt.

22. In section 1364.467 (n) (6) the text preceding the first table is amended to read as follows:

(6) Subject to the additions and deductions hereafter provided in Column IV, and subject further to the provisions of paragraph (g) of section 1364.405, the following table of prices plus an addition of 55 cents per cwt. shall be the applicable Zone 3 and 4 prices on sales of fabricated veal carcasses (WSA) made:

23. In section 1364.467 (o) (8) (i) the text preceding the table of prices is amended to read as follows:

(i) The veal wholesale cut prices applicable in Zone 4 shall be the prices listed below plus 30c per cwt.

24. In section 1364.467 (p) (2) the text preceding the table of prices is amended to read as follows:

(2) The maximum f.o.b. boning plant price for frozen fabricated veal (Army specifications) in each of the following price zones is the price listed for that zone plus an addition of \$1.20 per cwt.

## Dressed Hogs and Wholesale Cuts

Amendment 33, RMPR 148.—Revised Maximum Price Regulation No. 148 is amended in the following respects:

1. Items 1, 2, 3, 4, 5, 6, 7, 9, 10, 11, 17, 18, 19, 20 and 21 in the schedule of prices set forth in paragraph (a) of Schedule I of Section 1364.35 are amended to read as follows:

Item	Green or frozen		Cured		Smoked		Ready to eat		Cooked	
	Weight (lbs.)	Price (dollars)	Weight (lbs.)	Price (dollars)	Weight (lbs.)	Price (dollars)	Weight (lbs.)	Price (dollars)	Weight (lbs.)	Price (dollars)
1. Hams regular bone in	Under 14	\$22.50	Under 14	\$22.75	Under 14	\$27.00	Under 12	\$25.75	Under 12	\$25.75
	14-18	21.75	14-18	22.00	14-18	26.25	12-16	29.00	12-16	29.00
	Over 18	20.75	Over 18	21.00	Over 18	25.25	Over 16	28.00	Over 16	28.00
2. Name skin on, long cut, bone in (may be sold only to be "aged, dry cured")	Under 14	22.50	Under 14	24.75	Under 14	29.25	Under 12	32.25	Under 12	32.25
	14-18	21.75	14-18	22.00	14-18	28.50	12-16	31.50	12-16	31.50
	Over 18	20.75	Over 18	23.00	Over 18	27.50	Over 16	30.50	Over 16	30.50
3. Name skinned bone in	Under 14	24.50	Under 14	26.00	Under 12	30.75	Under 12	33.75	Under 12	33.75
	14-18	23.75	14-18	25.25	12-16	30.00	12-14	33.00	12-14	33.00
	Over 18	22.75	Over 18	24.25	Over 16	29.00	Over 14	32.00	Over 14	32.00
4. Name regular boneless	Under 14	25.00	Under 14	28.25	Under 12	33.25	Under 12	36.50	Under 12	36.50
	14-18	24.00	14-18	27.50	12-16	32.50	12-14	35.75	12-14	35.75
	Over 18	23.00	Over 18	26.50	Over 16	31.50	Over 14	34.75	Over 14	34.75
5. Hams skinned boneless	Under 10	30.50	Under 10	30.75	Under 10	34.50	Under 8	39.75	Under 8	43.25
	10-14	29.50	10-14	29.75	10-12	33.50	8-12	38.75	8-10	41.50
	Over 14	28.00	Over 14	28.25	Over 12	34.00	Over 12	37.25	Over 10	39.25
6. Hams regular boneless and fattened	Under 10	33.00	Under 10	33.25	Under 10	39.25	Under 8	42.75	Under 8	46.50
	10-14	32.00	10-14	32.25	10-12	38.25	8-12	41.75	8-10	44.75
	Over 14	30.50	Over 14	30.75	Over 12	36.75	Over 12	40.25	Over 10	42.25
7. Hams skinned, boneless and fattened	Under 8	18.00	Under 8	19.75	Under 8	24.00				
	8-12	18.50	8-12	19.25	8-12	23.50				
	12-16	16.50	12-16	17.75	12-14	22.00				
	16-20	16.00	16-20	17.25	14-18	21.50				
	20-22	15.50	20-22	16.75	18-20	21.00				
10. Bellies square cut and seedless, derined	Under 8	20.75	Under 8	21.50	Under 8	26.25				
	8-12	19.25	8-12	21.00	8-10	26.25				
	12-16	18.50	12-16	19.75	10-14	23.50				
	16-20	18.00	16-20	19.25	14-16	22.75				
	Under 12	24.25	Under 12	25.00	Under 10	28.50				
	12-16	22.75	12-16	23.50	10-14	27.00				
	16-20	21.75	16-20	22.50	14-18	26.00				
	Over 20	20.75	Over 20	21.50	Over 18	25.00				
17. Loins—boneless (may not be sold to retailers)		35.75		36.50		44.00		48.00		
18. Canadian bacon						43.25		87.25		
19. Sliced Canadian bacon						18.75				
20. Briskets		13.00		14.25						
21. Sliced bacon, derined (Note: Price does not include special wrapping, packaging or shipping container.)										
Standard Grade A						31.00				
Standard Grade B						28.00				
Standard Grade C						26.75				
Sliced jowl butts						17.50				
Sliced regular plates						17.00				
Bacon end slices						15.50				

2. Items 1, 2 and 3 in the schedule of prices set forth in paragraph (b) of Schedule I in Section 1364.35 are amended to read as follows:

Item	Green or frozen	Cured	Smoked
1. Fat backs:			
Under 12 lbs.	\$11.25	\$11.50	\$13.50
12-16	11.75	12.00	14.00
Over 16 lbs.	12.25	12.50	14.50
2. Fat back ends or squares	10.50	10.75	12.75
3. Bellies or belly squares—dry salt trim (clear or rib)	15.00	15.75	18.50

3. Items 1 and 2 of the schedule of prices set forth in paragraph (c) of Schedule I of Section 1364.35 are amended to read as follows:

Item	Cooked and smoked		Baked or barbecued	
	Weight lbs.	Price	Weight lbs.	Price
1. Hams—regular, boneless and fattened	Under 8	\$44.75	Under 8	\$48.00
	8-10	43.00	8-10	46.00
	Over 10	40.75	Over 10	43.50
2. Hams—skinless, boneless and fattened	Under 8	48.25	Under 8	51.25
	8-10	46.50	8-10	49.25
	Over 10	44.00	Over 10	46.50

4. Items 1, 3, 4, 6, 7, 9, 10 and 11 in the schedule of prices set forth in paragraph (d) of Schedule I of Section 1364.35 are amended to read as follows:

Item	Price	Yield of curing let in percentage of green weight
1. Aged, dry cured hams	\$40.00	73
3. Aged, dry cured bacon	29.25	80
4. Aged, dry cured sides (packer)	26.50	80
6. Aged, dry cured bacon sides (boneless)	26.00	80
7. Aged, dry cured bacon sides (spare ribs in)	25.00	80
9. Prosciutti hams	33.00	
10. Aged, dry cured ham, cooked	69.50	
11. Aged, dry cured ham, baked	69.50	

5. Item 17 in the schedule of prices set forth in paragraph (f) of Schedule I of Section 1364.35 is amended to read as follows:

Item	Cured Loose in tiers
17. Capicola butt:	
Natural casing	\$43.75
Artificial casing	43.00

6. Items 1, 2, 3, and 5 in the schedule of prices set forth in paragraph (g) of Schedule I of Section 1364.35 are amended to read as follows:

Item	Kit, 13 lbs. each	Container and net weight
Fat Back Pork (Pieces per barrel)		
1. 30-40 or 40-50	\$2.55	1/2 barrel, 25 lbs. each \$4.25
2. 50-60 or 60-70	2.00	1/2 barrel, 50 lbs. each \$3.25
3. 70-80 or 80-100	2.40	1/2 barrel, 100 lbs. each \$15.85
		1/2 barrel, 200 lbs. each \$29.00
5. Brisket pork	2.03	4.03 7.75 15.00 28.00



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7. Paragraph (h) of Schedule I of Section 1364.35 is amended to read as follows:

(h) Products for sale only (1) to war procurement agencies, (2) licensed ship suppliers for resale only to ship operators, and (3) to ship operators. Prepared according to U.S. government specifications. (For exception see Sec. 1364.22 (h) (2).)

Fresh, frozen, cured and smoked items	Weight lbs.	Price
1. Wiltshires—cured		\$21.25
2. Wiltshires—scalded frozen in sacks		\$21.25
3. Overseas hams: Regular—shankless (96 hour smoke, long cure, wrapped in muslin. Packed in salt, C. Q. D. specifications).	8-10 33.75 10-14 33.00 14-18 32.00	
4. Overseas hams: Skinned—shankless (96 hr. smoke, long cure, wrapped in muslin. Packed in salt, C. Q. D. specifications).	8-10 36.25 10-14 35.50 14-18 34.50	
5. Export hams: Regular—shank on (96 hr. smoke, long cure, not wrapped, Packed in salt—F.S.C.O. specifications).	Under 12 30.75 12-16 30.00 Over 16 29.00	

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Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

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If he makes 1/4c a pound on a car, he has made \$75.

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Cost of this service for a whole year can be more than saved in a single carlot transaction made at 1/4c variation from actual market price.

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6. Export hams: Skinned—shank on (96 hr. smoke, long cure, not wrapped, Packed in salt—F.S.C.O. specifications).	Under 12 33.00 12-16 32.25 Over 16 31.25	
7. War hams: Regular (48 hr. smoke, long cure, commercial wrapping, packed without salt, C.Q.D. specifications) (deduct \$.75 per cwt. if smoked 24 hrs. or more but less than 48 hrs.)	8-12 29.00 12-16 28.25 Over 16 27.25	
8. War hams: Skinned (48 hrs. smoke, long cure, commercial wrapping, packed without salt, C.Q.D. specifications) (deduct \$.75 per cwt. if smoked 24 hrs. or more but less than 48 hrs.)	8-12 31.25 12-16 30.50 Over 16 29.50	
9. Issue hams: Regular (short cure, 48 hr. smoke, commercial wrapping, (if smoked 24 hrs. or more but less than 48 hrs. use prices stated for smoked regular hams, item 1 of Schedule 1(a).)	8-14 27.50 14-18 26.75 18-20 25.75	
10. Issue hams: Skinned (short cure, 48 hr. smoke, commercial wrapping, (if smoked 24 hrs. or more but less than 48 hrs. use prices stated for smoked skinned hams, item 3 of Schedule 1(a).)	8-14 29.75 14-18 29.00 18-20 28.00	
11. Export hams: Regular (short cure, smoked 96 hrs., not wrapped, packed in salt, FSCC specifications).	Under 12 27.75 12-16 27.00 Over 16 26.00	
12. Export hams: Skinned (short cure, smoked 96 hours, not wrapped, packed in salt FSCC specifications).	Under 12 30.00 12-16 29.25 Over 16 28.25	
13. War bacon (Fancy trimmed, Type 1, smoked 48 hrs., Commercial wrapping, C. Q. D. specifications).	6-8 26.00 8-12 25.50 12-14 25.00 14-18 23.50	
14. Overseas bacon (fancy trimmed, Type 2, smoked 96 hrs., Dry salt cured, wrapped in muslin. Packed in salt, C.Q.D. specifications).	Under 10 23.25 10-14 22.75	
15. Rib backs: Short cut, dry salt cure Short cut, dry salt cure, smoked (FSCC specifications)	19.25 23.75	
16. Semi boneless loins	10 and down 31.00 10-12 29.50 12-10 28.50	
17. Smoked picnics export (FSCC specifications)	25.00	
18. Pork sausage, fresh or frozen: Bulk In artificial casings In hog casings In sheep casings	27.25 28.50 31.00 33.00	

Barreled pork items	Net Weight	Price per Barrel or tierce
19. Mess pork in barrels.....	200 lbs.	\$44.75
	green weight	
	Net shipped weight	
20. Fat back pork CCC Specifications		
A. In 200 lb. barrels:		
30-40 or 40-50 pieces per 200 lb. barrel.....	204 lbs.	82.50
50-60 or 60-70 pieces per 200 lb. barrel.....	204 lbs.	81.50
70-80 or 80-100 or 100-125 pieces per 200 lb. barrel.....	204 lbs.	80.50
B. In 300 lb. tierces:		
30-40 or 40-50 pieces per 200 lb. barrel.....	306 lbs.	47.75
50-60 or 60-70 pieces per 200 lb. barrel.....	306 lbs.	46.25

Weights of dressed hogs (by range)	Related live hog weight classifications, (pounds)	Denominators by seasons
Packer style (lbs.)	Shipper style (lbs.)	Dec., Mar., Apr. and May
Butcher hogs		
1. 73-89	81-99	1.545
2. 90-107	100-119	1.475
3. 108-123	120-136	1.445
4. 124-138	137-153	1.425
5. 139-154	154-171	1.415
6. 155-169	172-188	1.406
7. 170-192	189-213	1.40
8. 193-213	214-235	1.395
9. 214-239	236-265	1.39
10. Over 239	Over 265	1.385
Slaughter pigs		
11. Under 73	Under 79	1.625
Sows		
12. 184-280	202-312	1.42
13. 280 and over	312 and over	1.415

70-80 or 80-100 or 100-125 pieces per 200 lb. barrel.....	306 lbs.	44.75
NOTE: If second-hand tierces are used, deduct \$2.25 per tierce from the above prices.		
Canned pork items	Size of can	Price per 100 lbs.
21. Spiced luncheon meat:		
Cylindrical cans.....	12 oz.	\$34.45
Rectangular cans.....	12 oz.	34.95
	2 1/2 lbs.	32.95
	6 lbs.	32.70
22. Spiced ham:		
Cylindrical cans.....	12 oz.	35.75
Rectangular cans.....	12 oz.	36.25
	2 1/2 lbs.	34.25
	6 lbs.	34.00
23. Pork sausage.....	1 1/2 lbs.	27.25
24. Pork sausage links, S. C.	2 lbs.	26.45
H. C.	2 lbs.	25.20
25. Pork sausage soya links.....	1 1/2 or 2 lbs.	25.20
26. Corned pork.....	12 oz.	55.20
	6 lbs.	53.45
27. Sliced bacon (P. D. A. specifications).....	1 1/2 lbs.	31.95
	7 lbs.	31.70
Sliced bacon (C. Q. D. 155A specifications).....	1 1/2 lbs.	34.70
	7 lbs.	34.45
28. Slab bacon (type II, C. Q. D. 33E specifications).....	12 lbs.	27.95
	14 lbs.	26.70
29. Pork Tongues.....	12 oz.	35.95
	6 lbs.	33.95
	2 1/2 lbs.	34.45
30. Pork soya segments.....	1 1/2 or 2 lbs.	23.70
31. Cvineya tushonka (manu- factured in accordance with F.S.C.O. specifications, Revised Schedule 10, Items 1670, 1671, 1672 or 1673. These specifications do not preclude cvineya tushonka from being manu- factured according to other specifications for sale only to war procurement agencies, but any such product not meeting the specifications prescribed herein shall be priced in accordance with the provisions of RMPR 156)	11 1/2 oz.	41.45
	12 1/2 oz.	40.70
	26 oz.	39.95
	36 oz.	39.45
32. Pork and gravy: Braised.....	30 oz.	40.95
Unbraised.....	30 oz.	35.95
33. Pork sausage meat (C.Q.D. 98A specifications).....	34 oz.	33.20
34. Sliced bacon (type II, C.Q.D. 33E specifications).....	5 or 5 1/2 lbs.	33.20
	7 1/2 lbs.	32.95
35. Pork sausage, S.C. (Type II, C.Q.D. 98B specifications).....	14 or 16 lbs.	32.70
	32 oz.	44.45

7A. Items 1, 2 and 3 in paragraph (i) of Schedule I in Section 1364.35 are amended to read as follows:

Item	Weight lbs.	Price
1. Hams, regular—shank on (96 hour smoke, long cure, wrapped).	Under 12.....	\$31.00
	Over 16.....	29.25
2. Hams, skinned—shank on (96 hour smoke, long cure wrapped).	Under 12.....	33.25
	12-16.....	32.50
	Over 16.....	31.50
3. Bacon, square cut seedless, smoked 96 hours, wrapped.	Under 10.....	28.25
	10-14.....	24.75
	14-18.....	24.25

8. Sub-paragraph (1) of paragraph (a) of Schedule IV of Section 1364.36 (Appendix is amended to read as follows:

(1) Table of weight ranges and seasonal denominators.

Denominators by seasons	Dec., Mar., Apr. and May	June, July, Aug., Sept., Oct. and Nov.
Packer Style	Shipper Style	Packer Style
1.545	1.445	1.555
1.475	1.395	1.485
1.445	1.365	1.455
1.425	1.345	1.435
1.415	1.335	1.425
1.406	1.325	1.415
1.40	1.32	1.41
1.395	1.315	1.405
1.39	1.31	1.40
1.385	1.305	1.395

Denominators by seasons	Dec., Mar., Apr. and May	June, July, Aug., Sept., Oct. and Nov.
Packer Style	Shipper Style	Packer Style
1.625	1.545	1.635
1.42	1.34	1.43
1.415	1.335	1.425
		1.35
		1.345

16, 1946

9. The example in subparagraph (2) of paragraph (a) of schedule IV of Section 1364.36 (Appendix B) is amended by the addition of the following note to be added immediately following the italicized word and immediately preceding the first sentence of the body thereof, "Example:", and to read as follows:

[Note: The examples used herein after retain the seasonal denominators in effect prior to March 13, 1946; and have not been changed so as to use these placed in effect on that date since the pricing methods shown remain unchanged.]

10. Subparagraph (1) of paragraph (b) of Schedule IV of Section 1364.36 (Appendix B) is amended to read as follows:

(1) Table of base prices Packer Style		Price per cwt.
<b>Weight range</b>		
<b>Pigs and butcher hogs:</b>		
Under 73 lbs.	.....	\$20.00
73 lbs. and over, but under 90 lbs.	.....	19.00
90 lbs. and over, but under 108 lbs.	.....	18.50
108 lbs. and over, but under 124 lbs.	.....	18.25
124 lbs. and over, but under 155 lbs.	.....	18.00
155 lbs. and over, but under 213 lbs.	.....	17.75
Over 213 lbs.	.....	17.50
<b>Sows:</b>		
All weights	.....	17.50
<b>Stags:</b>		
All weights	.....	15.75
<b>Boars:</b>		
All weights	.....	12.25
Oily hogs (deduct \$1.50 per cwt. from above prices).		
<b>Shipper Style</b>		<b>Price Per cwt.</b>
<b>Pigs and butcher hogs:</b>		
Under 80 lbs.	.....	\$19.00
80 lbs. and over, but under 100 lbs.	.....	18.00
100 lbs. and over, but under 120 lbs.	.....	17.50
120 lbs. and over, but under 137 lbs.	.....	17.25
137 lbs. and over, but under 172 lbs.	.....	17.00
172 lbs. and over, but under 235 lbs.	.....	16.75
Over 235 lbs.	.....	16.50
<b>Sows:</b>		
All weights	.....	16.50
<b>Stags:</b>		
All weights	.....	14.75
<b>Boars:</b>		
All weights	.....	11.25
Oily hogs (deduct \$1.50 per cwt. from above prices).		

On sales to war procurement agencies 75c per cwt. may be added to the above prices for dressed hogs.

### Lamb and Mutton

Amendment 22, RMPR 239.—Revised Maximum Price Regulation No. 239 is amended in the following respects:

1. In section 1364.177 (b) the text preceding the table is amended to read as follows:

(b) The Zone 2, 3 and 4 prices for carcasses and wholesale cuts are the prices listed in the following table plus an addition of 50c per cwt. for all items except boneless lamb shoulder roll, in which case the addition is 75c per cwt.; lean boneless lamb, in which case the addition is \$1.50 per cwt.; lean boneless mutton, in which case the addition is \$1.50 per cwt.; regular boneless mutton, in which case the addition is \$1.25 per cwt., and regular boneless lamb, in which case the addition is 75c per cwt., and except lamb or mutton kidneys, bulk and lamb or mutton neckbones, in which two cases no addition may be made.

2. In section 1364.177 (b) Footnote 1 following the table of prices is amended by inserting "50c per cwt." in place of "25 cents per cwt."

3. In section 1364.177 (c) (1) (i) the

text preceding the table is amended to read as follows:

(i) The Zone 2, 3 and 4 prices per cwt. for hotel supply cuts sold by a hotel supply house to purveyors of meals, are the prices listed below plus 75c per cwt.

4. In section 1364.177 (c) (1) (ii) the text preceding the table of prices is amended to read as follows:

(ii) The Zone 2, 3 and 4 prices per cwt. for hotel supply cuts sold by a packing or slaughtering plant, packing branch house, wholesale or other selling establishment to purveyors of meals are the prices listed below plus 75c per cwt.

5. In section 1364.177 (d) (2) the text preceding the first table is amended to read as follows:

(2) Subject to the additions and deductions hereinafter provided in Column IV, and subject further to the provisions of paragraph (c) of section 1364.155, the prices in the following table, plus 50c per cwt., shall be the applicable Zone 2, 3 and 4 prices on sales of fabricated lamb and mutton carcasses (War Shipping Administration specifications) made:

6. In section 1364.177 (e) (1) the text preceding the table of prices is amended to read as follows:

(1) The Zone 4 prices per cwt. for carcasses and wholesale cuts sold by a Great Lakes marine supplier to an operator of a lake vessel are the prices listed below 50c per cwt.

### Variety Meats and Edible By-Products

Amendment 12, MPR 398.—Maximum Price Regulation No. 398 is amended in the following respects:

1. The items, "livers, unblemished" and "livers, blemished" contained in the table of prices in section 13 (a) (1) are amended to read as follows:

	Beef	Kosher beef
Livers, unblemished	.....\$25.00	\$33.00
Livers, blemished	.....21.00	29.00

2. The items, "livers, unblemished" and "livers, blemished" contained in the table of prices in section 13 (a) (2) are amended to read as follows:

	Beef
Livers, unblemished	.....\$30.00
Livers, blemished	.....26.00

### Sausage Products for War Procurement Agencies

Amendment 8 to MPR 286.—Maximum Price Regulation No. 286 is amended by changing the price table contained in paragraph (b) of Section 1364.802 to read as follows:

Product	Price per cwt.
1. Frankfurters, sheep casings	.....\$28.25
2. Frankfurters, skinless or hog casings	.....25.25
3. Bologna, beef bungs or middles	.....22.75
4. Bologna, artificial casings	.....22.00

## Wage-Price Policy Lauded by Bowles

THE new federal wage-price policy represents a blueprint that can rid the national economy of bottlenecks and clear the way for the greatest flood of goods the country has ever seen, Chester Bowles, Director of Economic Stabilization, asserted this week in a statement in which he urged that the Emergency Price Control Act be renewed "very soon and without any crippling amendments."

"The thing we Americans need more than anything else right now is confidence," he said "The war taught us that we have vast productive capacity. We know, too, from five years of experience with the greatest inflationary pressures in history, that the cost of living can be and has been kept in line. We can see ahead the greatest chance this country has ever had for a long-sustained period of full production, with handsome returns for our industries and our farms and good-paying jobs for everyone willing to work. Yet our progress toward that goal is being delayed by fear and doubt and blind self-interest. Those are the bottlenecks we must break."

### Speedy Decisions Vital

Industry needs and is entitled to firm assurance that it will get speedy decisions on wage and price adjustments where they are needed, and that it can move ahead without fear of losing money, Bowles declared. Workers want firm assurance that they are free to bargain for reasonable wage increases under the wage patterns clearly established. They want assurance that government decisions on the agreements which come out of collective bargaining will be made speedily, he said. Farmers want assurance that their farm income will be maintained at permanently high levels so that they may have for the first time in two generations a fair share of our national peacetime prosperity, he added.

"I believe sincerely that the new wage-price policy is a practical step toward a future of sustained prosperity," Bowles stated. "I believe that we can make the plan work to get the all-out production needed eventually to lick inflation."

In addition to urging prompt extension of the Emergency Price Control Act, Bowles said "We must retain for a while longer our program of subsidies to keep food prices from soaring. The OPA, the Wage Stabilization Board and the Civilian Production Administration must have appropriated by the Congress the money needed to carry this new stabilization program forward quickly and efficiently. I feel sure that Congress can be counted on to do its part in passing the Price Control Act, continuing subsidies and restoring cuts made recently in vitally needed appropriations."

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## She'll never outgrow it!

Let a baby see an eye-catching object, and she'll reach for it. That's a natural reaction, never outgrown. Let a woman in a store see something that *looks good* . . . and her hands instinctively go out for it.

Such impulses are the reason why the use of Du Pont Cellophane has stepped up sales of so many food products. In this sparkling *transparent* packaging, the product tells its own convincing story to the shopper's eyes.

Besides sales-building *transparency*, Du Pont Cellophane provides sanitary *protection* for quality and flavor. It keeps the product clean and appealing. What's more, it provides these advantages at *low cost*.

The demand for Du Pont Cellophane still exceeds the supply, but we hope the day is now not far off when our converters and ourselves can supply all your requirements. E. I. du Pont de Nemours & Co. (Inc.), Cellophane Division, Wilmington 98, Delaware.



# Cellophane

*Shows what it Protects — at Low Cost*

BETTER THINGS FOR BETTER LIVING  
...THROUGH CHEMISTRY

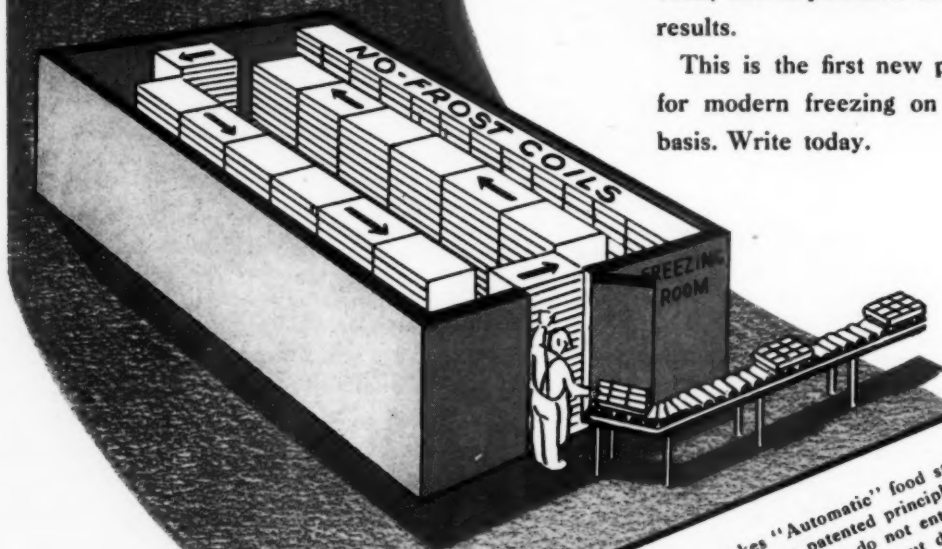


# Are You Freezing?

## Salem can show you the fast, economical way

● The Salem patented setup comprises a conveyor system and a freezing chamber with "Automatic" handling mechanisms. Food moves from the packing machine to the freezing chamber . . . through the chamber and out without anyone entering the refrigerated room. Operations are non-stop. One man does the work of many. Speed, less handling, lower labor costs, lower power costs, and dependable freezing are positive results.

This is the first new progressive pattern for modern freezing on a production line basis. Write today.



**also:** Salem makes "Automatic" food storage locker plants—based on the same patented principle as the commercial freezing setup. Patrons do not enter the refrigerated chamber. In comfort and without delay, customers have access to their lockers at the refrigerated room door. The most profitable locker plant you can have. Write today.

# SALEM

## ENGINEERING COMPANY

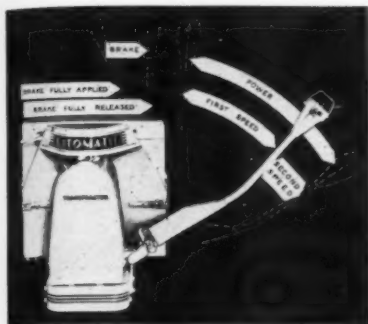
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# NEW EQUIPMENT *and Supplies*

## ELECTRIC HAND TRACTOR

The Transtractor, a new electric-propelled hand tractor bringing to the food industry the combined features of



the electric hand truck and the conventional warehouse tractor, has been announced by Automatic Transportation Co., a division of Yale and Towne Mfg. Co. The Transtractor will pull or push a 6,000-lb. trailer load all day or up to 20,000 lbs. intermittently, depending upon plant conditions. Finger-tip control enables one man to handle any size or type of load easily.

The Transtractor was designed specifically for applications requiring a towing type unit but demanding smaller and more maneuverable equipment than standard electric tractors, such as in storage plants. It is equipped with a heavy-duty bumper plate for pushing and a coupler is available for towing operations. Standard equipment includes a battery capable of eight to ten hours' operation. A portable cabinet plug-in charging unit is available.

## LIQUID LEVEL CONTROLLER

Photoswitch, Inc., Cambridge, Mass., is manufacturing Sanitary Level Control Series P17, a floatless level control containing no vacuum tubes and operating with low voltage in the probe circuit. It controls the level of all liquids by a series of rugged electronic relays. Contact with the liquid is made only by a stainless steel probe rod.

## LOW TEMPERATURE TAPE

Bauer & Black's engineers have perfected a new tape for frozen locker storage and frozen food packaging. Originally developed for the large meat packer, the new No. 610 pressure-sensitive, low temperature tape is said to be ideal for all types of sealing which de-

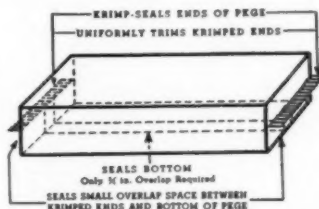
mand good tape performance under varying degrees of temperature and humidity. It utilizes an exclusive Kendall Mills backing material called Webril, made of cotton fibres welded together under pressure so that, unlike paper, it is as strong wet as it is dry, and at sub-zero as well as room temperatures.

## STREAMLINED GAUGES

The United States Gauge Division, American Machine and Metals, Inc., Philadelphia, announces the introduction of a complete new line of streamlined gauges which are said to be superior in construction, appearance and readability, yet retain the qualities of precision and durability. The manufacturer claims longer life under adverse conditions for this new group of gauges.

## IMPROVED PACKAGE SELLER

Pack-Rite Machines, Milwaukee, Wis., announces the development of the new



Model "E" Krimpac Machine, with definite improvements over Model "D," popular prior to the war. The "E" Krimpac automatically heat-seals bottom of package, crimps both ends of package, seals small space at ends of package between bottom and crimp, uniformly trims crimped ends and discharges packages. The operator, or operators, perform the preliminary work of placing cellophane around package and feeding it into machine.

## STAINLESS PLUG VALVES

The Electric Steel Foundry, Portland, Ore., is announcing in 1 in., 1½ in., 2 in. and 3 in. sizes, in both two opening and three opening arrangements, quick-opening stainless steel plug valves. Free operation and a complete seal are obtained in these ESCO valves by means of a mechanical lifting principle which raises the plug slightly as it is opened and reseats it on closing to effect absolute closure.

## New Trade Literature

**Insulating Cement (NL 271).**—Baldwin-Hill Co.'s four-page, illustrated folder on its B-H No. L insulating cement contains factual information, tables and charts on the efficiency, coverage and ease of applications of the product, which is described as the all-purpose thermal insulation.—Baldwin-Hill Co.

**Adhesives (NL 273).**—National Adhesives has published a handbook which describes step-by-step procedures for palletizing and utilizing shipments of packaged goods with Load-lok adhesive, specially developed to lock together shipping units of corrugated or solid fiber cases, wooden boxes and paper or fabric sacks. It contains two dozen photographs and a blueprint which details the construction of the inexpensive conveyor-gluer used to apply Load-lok.—National Adhesives.

**Rotary Pumps (NL 274).**—Blackmer Bulletin 307 carries for the first time a comprehensive illustration and description of the new type of removable liner which is now standard construction in Blackmer power pumps. Charts and diagrams of the operating cycle explain the design features of the pump.—Blackmer Pump Co.

**Oil Separator (NL 264).**—Gale Recovery and Pollution System's bulletin describes the advantages of the product and contains charts of sizes and capacities. The system operates continuously on gravity, can be cleaned without shutting down, clarifies large volumes of liquid in limited space, has adjustable draw-off valve which removes oil and grease from separator and contains no movable parts.—Gale Oil Separator Co., Inc.

**Tractor Equipment (NL 260).**—The Hystaway, designed for use with Caterpillar track-type tractors, is described in a booklet by the manufacturer. The machine combines, in one working unit, dragline, clamshell and crane. The booklet contains a section of questions and answers about the equipment as well as many illustrations showing various jobs which the equipment can perform.—Hyster Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (3-16-46).

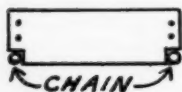
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## Abraham Rendering Plant

(Continued from page 19.)

before it is pumped into the main storage tanks.

In the edible rendering department on the basement level, two melters are being installed for lard rendering and three small steam tanks will be used for production of lard and edible tallow. A press and other auxiliary equipment are installed and means will be provided for



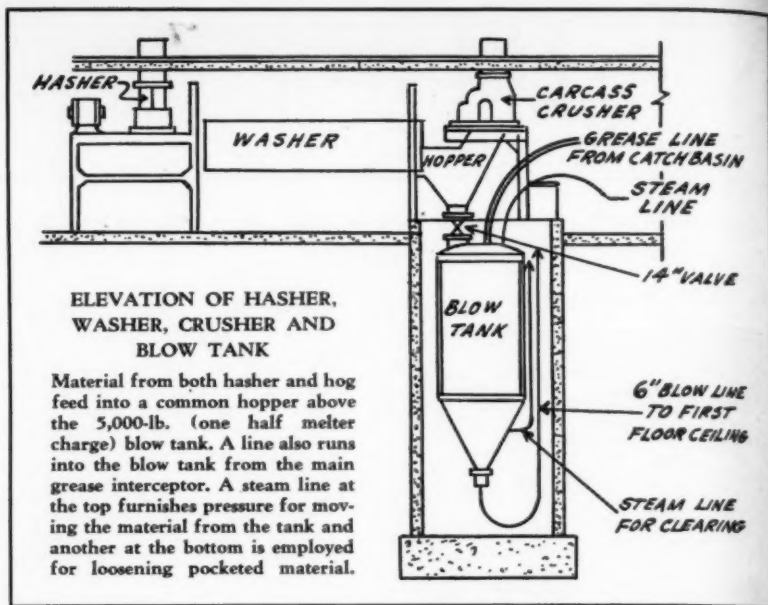
soaking hopper located on the lower floor.

Sketch of lift tankage from drag line used to lift tankage from hammer mill on basement floor to soaking hopper located on the lower floor.

transporting cracklings to the inedible department. Edible tanks are charged from the first floor level.

Charging room for the inedible melters is located on the first floor. The melters may be charged directly from trucks with some types of material or by means of a swing spout in which a line from the blow tank on the basement level terminates. This inedible material blow line comes up from the basement tank to the ceiling of the first floor and thence to the swing spout.

The inedible charging room is equipped with a rail to which fallen



ELEVATION OF HASHER, WASHER, CRUSHER AND BLOW TANK

Material from both hasher and hog feed into a common hopper above the 5,000-lb. (one half melter charge) blow tank. A line also runs into the blow tank from the main grease interceptor. A steam line at the top furnishes pressure for moving the material from the tank and another at the bottom is employed for loosening pocketed material.

animals from the stock pens close by may be raised, skinned and broken down for rendering. One end of the charge room (nearest the plant) is just above the hasher-washer-crusher installation and two hoppers in the floor are used for the offal and other inedible material resulting from killing and cutting operations in the main plant.

These inedible melters are operated with about 60 lbs. pressure in the shell and in cases where boning material is being processed, 40 lbs. steam is applied internally. The melters are operated normally under only slight vacuum—enough to minimize odors. Since the hot well, at present, cannot handle sufficient water to permit full use of the



# NEW

## TRUCK WHEEL!

We are proud to present to the Meat Packing Industry our improved Truck Wheel with a DUPONT NEOPRENE Cushion Tread bonded to a non-corroding hard rubber core. This new development eliminates separation of tread due to corrosion of core which is a serious problem with old style rubber tired metal wheels. Complete with roller bearing, grease retaining washer, plated hub caps and grease fitting, the new St. John Neoprene Wheel is the answer to a long felt need. Write for complete details.

**ST. JOHN & CO.** 5800 S. DAMEN AVE., CHICAGO 36, ILLINOIS



These Features  
are Exclusive to  
St. John Wheels

**PREFERRED  
FOR ALL  
FAST CURING**

**PRESCO  
PICKLING  
SALT**

**THE PRESERVATION MANUFACTURING CO.**  
*Manufactured by*  
**ESTABLISHED 1877  
BROOKLYN • NEW YORK**





## PROVED and IMPROVED For Over 65 Years...!

Layne's amazingly solid leadership in the Well Water System field is recognized the world over. As pioneers in their chosen field, they have perfected more improvements in quality and efficiency than all competitive firms combined. This has been proven time and time again. Those improvements have so distinguished Layne Well Water Systems and Layne Vertical Turbine Pumps that they are known and accepted as the standard of comparison wherever modern water producing equipment is used.

Thousands of industries, cities, mines and irrigation projects, both big and little, not only prefer but demand that their wells and pumps be built and installed by Layne. They know that Layne Well Water Systems are exceptionally fine in quality, outstanding in efficiency and last longer.

Layne provides valuable advisory service on all kinds of well water production problems and gladly extends this cooperation without obligation. For late literature, address Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

### HIGHEST EFFICIENCY

Layne Vertical Turbine pumps are available in sizes to produce from 40 to 16,000 gallons of water per minute. High efficiency saves hundreds of dollars on power cost per year.

**AFFILIATED COMPANIES:** Layne-Arkansas Co., Stuttgart, Ark. \* Layne-Atlantic Co., Norfolk, Va. \* Layne-Central Co., Memphis, Tenn. \* Layne-Northern Co., Mishawaka, Ind. \* Layne-Louisiana Co., Lake Charles, La. \* Louisiana Well Co., Monroe, La. \* Layne-New York Co., New York City \* Layne-Northwest Co., Milwaukee, Wis. \* Layne-Ohio Co., Columbus, Ohio \* Layne-Texas Co., Houston, Texas \* Layne-Western Co., Kansas City, Mo. \* Layne-Western Co. of Minnesota, Minneapolis, Minn. \* International Water Supply Ltd., London, Ontario, Canada \* Layne-Hispano Americana, S. A., Mexico, D. F.



**WELL WATER SYSTEMS  
VERTICAL TURBINE PUMPS**

barometric condensers there is a separate condenser for each melter and tail pipes from these come down through one corner of the building to discharge into the hot well.

Several features of the blow tank set up will be of interest to packers and retailers. A 5 in. line feeds into the blow tank from the main grease interceptor and this intercepted grease is fed into the tank periodically and from there into the melters. The blow tank is equipped with a steam line at the top through which 60 lbs. pressure is applied to the tank's contents. Another steam line at the bottom of the tank provides a means of stirring up the material if it has settled solidly before it is blown. As mentioned previously, the material blow line is taken off the bottom of the tank and rises through the basement ceiling to the first floor ceiling in the inedible charging room where it ends in a swing spout.

Cattle, calves and hog blood comes from the killing floor by way of a 6-in. vented line which slopes about  $\frac{1}{4}$  in. per ft. and discharges into the 4 x 10 horizontal blood blow tank at the top. Blood is blown from the tank into the dryer with 50 lbs. steam through a 4 in. line taken off the bottom of the tank at the opposite end from the intake. Both cooking and drying are done in the dryer without injury of moisture.

Two cone-bottomed round tanks and one rectangular tank are employed for settling. Grease is first run into one cone-bottomed tank and when the level of the fat approaches the top of the tank the grease overflows through a pipe into the second cone-bottomed tank. Grease may be pumped from either of the round tanks into the rectangular tank. Settlings in the round tank are dumped periodically after the grease and settlings have been separated by injecting a small quantity of water. Grease is pumped from the top of the rectangular settling tank into the bulk storage tanks outside.

The firm has found air injection invaluable for clearing the lines and particularly the pumps.

As the reader will have noticed, manual operations and particularly handling have been minimized. Use of a drag line to carry material from the hammer mill to the sacking operations is a good example. This totally enclosed drag line consists of two parallel chains to which are attached rectangular flights or paddles which carry the ground settlings from the mill. The line rises at an angle from the mill in the basement through the ceiling and carries the material up almost to the first floor ceiling where it is pumped into a hopper. The tankage is fed into sacks from this hopper and the sacks are weighed and sewed. An automatic weight cutoff is being installed in connection with this operation; with such a set up, the operator need only place the sacks and sew them when they are filled.

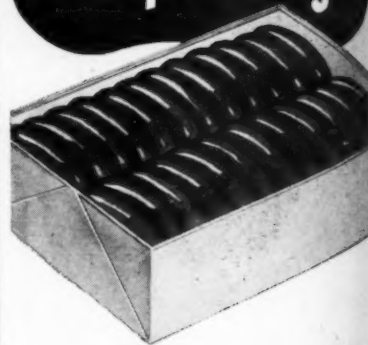
Abraham Bros. produces only one grade of grease. Not only does the new rendering unit turn out grease of higher

(Continued on page 53.)

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## Brine Strength Control

(Continued from page 23.)

between 100 degs. S. brine (2.65 lbs. per gal.) and the brine strength used in the system. This gives the amount of spray brine which must be passed through the Lixator to dissolve the required amount of salt.

For example, a plant uses 1,200 lbs. of salt daily, or 50 lbs. per hr., and carries an 80 degs. S. brine. Since 80 degs. S. brine has 2.04 lbs. of salt per

### About the Author . . .

Dale W. Kaufmann was a pioneer in continuous restrengthening of spray deck brines, a subject on



KAUFMANN

which he has become an outstanding authority. He is also the inventor of Kaufmann's hydrate cycle in the field of thermodynamics; the discoverer of ripple mark on a vast scale in rock salt beds, and of spheroidal halite in dolomite. He has

investigated the viscosity of sodium calcium and magnesium brines at low temperatures, and is the originator of extensive brine tables at 60 degs. F. and 38 degs. F.

As development engineer for the International Salt Co., which holds the copyright on all tables, charts and diagrams appearing in this article, he has fathered such inventions and processes as the silo-type Lixate rock salt dissolver, the louvre-type salt dissolver, continuous brine purification, brine strength control by hydraulic balance and hydraulic salt handling.

Mr. Kaufmann, who was graduated from the University of Michigan with a degree in chemical engineering, is a member of Sigma Xi, Alpha Chi Sigma, the Electrochemical Society, the American Chemical Society and the American Institute of Chemical Engineers. During World War I, he was a captain in the field artillery.

gal., and can dissolve only 2.65 lbs. minus 2.04 lbs., or .61 lbs. of salt per gal., 50 lbs. divided by .61 lbs. equals 82 gals. of 80 degs. S. brine which must pass through the dissolver per hour to dissolve 50 lbs. of salt per hour. A 36 in. dissolver would be required. If the salt were dissolved in water, even a 24 in. dissolver would be twice as large as necessary.

The dissolver may be set up anywhere, following the usual principle of giving maximum consideration to salt

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storage and salt feed requirements, since it is easier to transport brine than salt. However, spray brine usage often introduces two conflicting requirements. The salt storage is usually on the same floor as the brine storage tank, which means a hopper type dissolver located as low as possible. At the same time, the dissolver should, if possible, use gravity flow into the brine storage tank, which is at times very high, with the top close up under the basement ceiling.

Figure 2 shows two installations with gravity brine flow into the storage tank. Sometimes the dissolver is hung from the basement ceiling; this is very

or ¼ in. pipe into the main line without using fittings. Some may object to this on the ground that it robs the sprays of much-needed brine. This is immaterial, as less than one-half of 1 per cent of the brine being circulated is diverted to the dissolver. Further, if the pump discharge is being throttled, it can be adjusted a corresponding amount.

Whether the dissolver is fed from the feed or return side of the system, a fine mesh strainer should be placed in the feed line; otherwise rust flakes and other dirt in the brine will get under the float valve seat and cause overflow troubles. This will not be required

**TABLE SHOWING GALLONS OF BRINE PER HOUR  
AT VARIOUS STRENGTHS TO BE CIRCULATED THROUGH LIXATOR  
TO DISSOLVE VARIOUS AMOUNTS OF SALT.**

Degrees Salometer	Salt req'd per gal. to fully saturate	10	20	30	40	50	60	70	80	90
Gals. of Brine Circulated per Hr.										
65	1.035	10	19	29	39	48	58	68	77	87
66	1.008	10	20	30	40	50	59	70	79	89
67	0.978	10	20	31	41	51	61	72	81	92
68	0.950	11	21	32	42	53	63	74	84	95
69	0.922	11	22	33	43	54	65	76	87	98
70	0.894	11	22	34	45	56	67	78	89	101
71	0.866	12	23	35	46	58	69	81	93	104
72	0.838	12	24	36	48	60	72	84	96	107
73	0.810	12	25	37	49	62	74	87	99	111
74	0.781	13	26	38	51	64	77	90	103	115
75	.753	13	27	40	53	66	80	93	106	120
76	.722	14	28	42	55	69	83	97	111	125
77	.694	14	29	43	58	72	87	101	115	130
78	.665	15	30	45	60	75	90	105	120	135
79	.636	16	31	47	63	79	94	110	126	142
80	.607	16	33	49	66	82	99	115	132	148
81	.578	17	35	52	69	87	104	121	138	156
82	.549	18	36	55	73	91	109	128	146	164
83	.520	19	38	58	77	96	115	135	154	173
84	.489	20	41	61	82	102	123	143	164	184
85	.459	22	44	65	87	109	131	153	174	196
86	.429	23	47	70	93	117	140	163	187	209
87	.398	25	50	75	101	126	151	176	201	226
88	.368	27	54	82	109	136	163	190	218	244
89	.338	30	59	89	118	148	178	208	236	266
90	.309	32	65	97	130	162	194	226	259	292
91	.279	36	72	108	144	179	216	252	287	323
92	.249	40	80	120	161	201	241	281	321	361
93	.218	46	92	138	184	230	276	321	366	413
94	.188	53	106	160	213	266	319	372	426	478
95	.156	64	128	192	257	320	385	449	513	577

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satisfactory if the salt bin can be located on the floor above. If the dissolver must be placed low, and the brine tank is high, an ejector for lifting the brine is an inexpensive and simple way of solving the problem. Use of ejectors will be discussed later.

## Dissolver Piping Details

Figure 2 also shows a trap inserted in the brine return line from the spray deck, in order to feed the dissolver. The trap should be located high enough to give at least 5 or 6 ft. of head. An objection to thus feeding the dissolver is because the piping is invariably large and heavily insulated, so that installing the trap is an expensive nuisance. The argument that the return brine is weakest and therefore most suitable for salt dissolution has already been shown to be fallacious.

A far better plan for the dissolver feed line is to take it off the pump discharge line at any convenient point, by simply drilling and tapping a ½ in.

after a few weeks' operation has cleaned and cleared the brine in the system.

The amount of salt dissolved is regulated by a plug valve in the brine discharge line. Note particularly that the standard dissolvers are fitted with an orifice plate, which limits only the maximum rate of flow possible. Spray brine dissolvers require a plug valve for an accurate adjustment of the discharge somewhere in the range below the maximum rating, in order to distribute the total salt consumption evenly over the full 24 hrs. A water line should be connected into the dissolver feed piping, to take care of clean-out, flushing and emergencies.

If dissolver discharge brine has to be lifted a slight distance to enter the top of the brine storage tank, an easy and very inexpensive method is to use an ejector. The ejector is operated by brine from the pressure side of the system. Sketch (page 20) shows a typical arrangement. Ejectors used on water softeners have fairly large dis-

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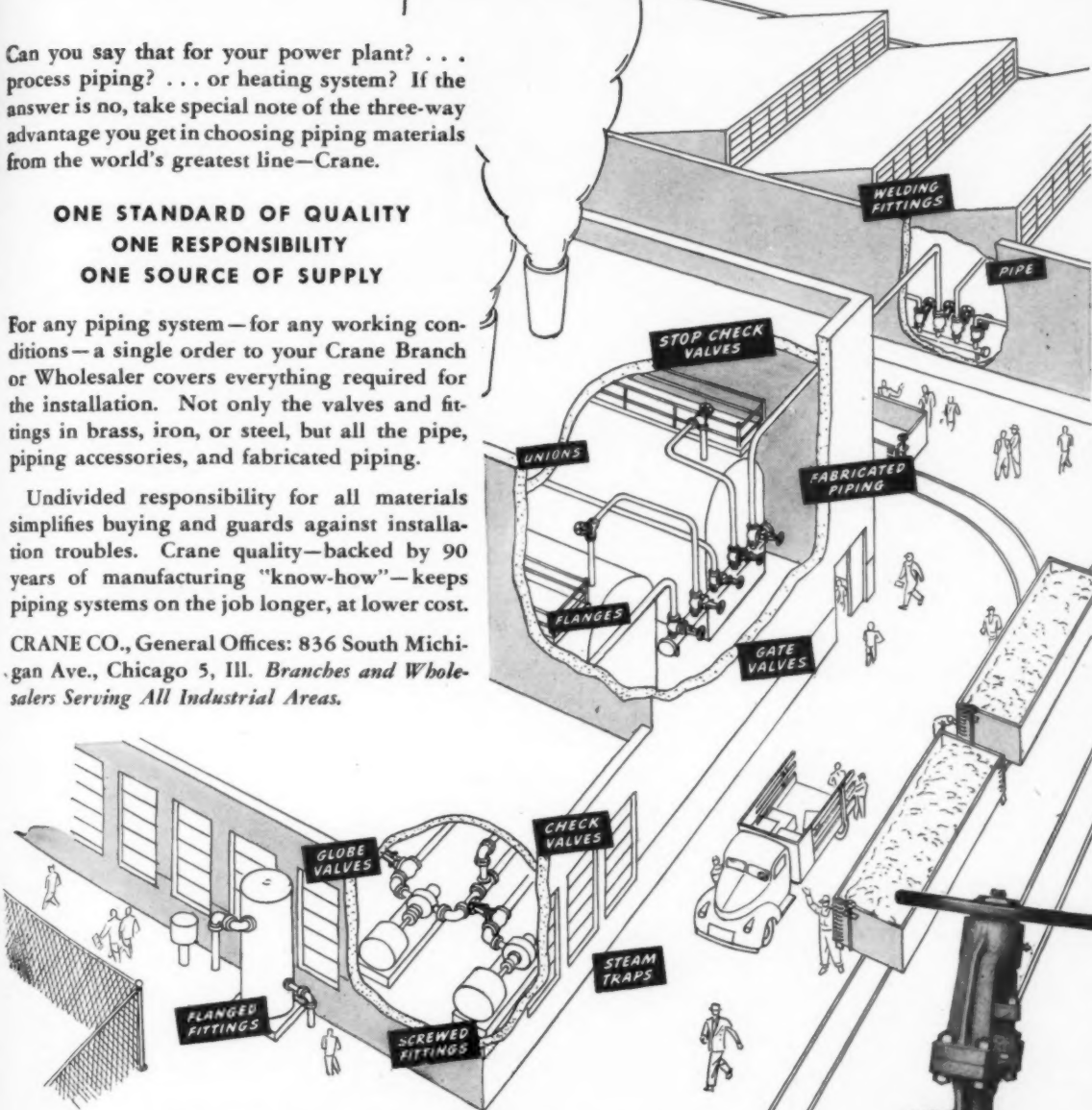
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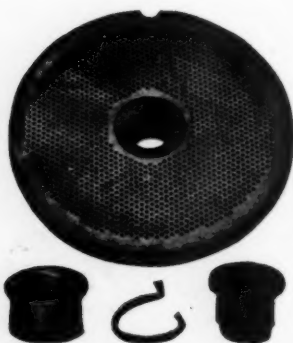
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tion ratios, often 5:1, requiring 5 gal. of operating liquid for each gallon being elevated. For spray brine work, the dilution ratio should be low to conserve brine; for example, with a Schutte and Koerting ejector, with ratio 1:1. The total requirements of dissolver and ejector will rob the sprays of less than 1 per cent of the circulating brine.

Dissolvers used for spray brine strengthening must not be used intermittently for making meat pickle. The filter bed accumulates rust and dirt from the circulating spray brine. If spray brine feed is cut off, and water feed switched on, the faint yellow color of the spray brine will disappear from the dissolver discharge brine inside of 5 mins., and it will appear crystal clear. Nevertheless, in government inspected plants, the BAI has ruled that the brine is contaminated by contact with the foreign dirt in the filter bed, and is unsuitable for pickle. A separate dissolver must, therefore, be used for each purpose.

Note that fully saturated brine in the dissolver at any temperature below 32.2 degs. F. will theoretically deposit out dihydrate. Yet in practice this does not take place, due to the slowness with which dihydrate crystallizes. The saturated brine is discharged into the brine storage tank and diluted before any trouble can occur. A very large number of spray brine dissolvers are all working perfectly.

### Some Wrong Conceptions

Prospective users sometimes get wrong conceptions about what the dissolver can do. The most common error is to assume that the continuous brine overflow from the system can be stopped. The dissolver has no effect on the amount of brine overflowing, except by cutting down meat shrinkage. If shrinkage is 2 per cent and can be cut to 1½ per cent, there will be a proportionate reduction in overflow volume and in salt consumption, but the entire overflow cannot be eliminated.

Another error is to assume that the dissolver can be fed with water instead of spray brine, and the dissolver brine then added to the system. This would almost double the salt consumption.

### WAXED PAPER PROMOTION

Extensive plans to broaden existing markets and to develop new sales outlets were adopted by the Waxed Paper Institute at the group's annual meeting in New York city recently. The merchandising program, started in 1945, will be accelerated this year to carry the waxed paper story to many trade sources and consumers, including the meat packing industry, which provides a large market for waxed paper. The possibility of increased prices of raw paper stock, which would affect all manufacturers of waxed paper, was discussed, as well as employee relations and wage rates in the industry.



## New Ceilings in Effect

(Continued from page 17.)

second adjustment in his price for canned meats.

Meanwhile, Gayle G. Armstrong, department of agriculture representative in charge of the seized plants, indicated that with the new wage ruling in effect and new meat prices in force, plants would be turned back to private ownership just as soon as possible. He said that while many plants will be turned back one at a time, those of the "big five" will be returned simultaneously so they will resume normal operations on an equal basis.

The OPA also announced this week that forthcoming increases in retail prices of meat will reflect the amount of recent increases in wholesale meat prices. The increase to consumers, as previously announced, will amount to about 1½ per cent.

The higher retail prices for beef, veal, lamb and mutton will be made public on or about March 25 and will become effective approximately April 1, the agency said. Prices on pork, sausage and variety meats are expected to be announced about a week or so later.

This much time is needed, the agency explained, to finish the computation of some 27,000 prices, used on lists of dollar-and-cent retail meat ceilings which vary, according to annual sales volume, in three store groups, and in ten pricing zones.

## Abraham Rendering Unit

(Continued from page 48.)

quality but the grease content of the tankage has been reduced from the previous 17 to 18 per cent to 10 to 12 per cent, with a corresponding increase in protein content of the tankage and grease yield. The new plant addition has moreover lived up to expectations in requiring far less labor, steam and power to turn out a greater volume of production than the former rendering unit which required much manual labor.

The Abraham firm was founded in 1910 as a retail establishment and expanded into a chain of 15 wholesale and retail markets. In 1924 the company became exclusively wholesale and went under federal inspection in 1927, operating as a sausage manufacturer, wholesaler and jobber. In 1931 the company acquired a slaughtering plant and since that time has slaughtered at the Hollywood location and transferred the product for processing to the plant in Memphis proper.

J. J. Abraham is chairman of the board; Ben Abraham, president; George Abraham, vice president and treasurer; George G. Abraham, vice president and secretary; E. V. Theobald, general manager; Syd M. Lerner, sales manager; Joel Freedman, assistant treasurer and in charge of inedible product sales; Cecil Benson, plant superintendent, and Vardaman Wilson, foreman of the new rendering department.

## SOME HOG CEILINGS REVISED

Through Amendment 20 to MPR 469, the OPA made several changes in ceiling prices of live hogs at some market points, effective March 13. The amendment included the removing of Birmingham, Ala., from the category of terminal markets and redesignated it as an interior market with a ceiling price of \$14.55, which is 10c below the previous ceiling.

Other changes included Montgomery, Ala., increased 5c to \$14.55; a new zone in Virginia formed of the counties of Isle of Wight, Nansemond, South Hampton, Surrey and Sussex with a ceiling of \$14.65; (Suffolk and Smith-

field in the above counties were deleted from the interior market list with no change in ceilings). Other new interior markets were established at Belleville, Ill., ceiling, \$14.55; Clinton, Ky., \$14.40; Elgin, Ill., \$14.60; Newbern, Tenn., \$14.40; New Salisbury, Ind., \$14.60; Terre Haute, Ind., \$14.60, and Walla Walla, Wash., a ceiling of \$15.25.

## RESTAURANT GROUP TO MEET

Frozen food trends and electronic cooking will be among subjects headlined at the twenty-seventh annual National Restaurant convention and exposition at Chicago, March 26-28.



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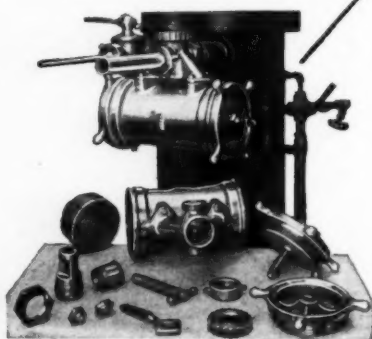
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# PROVISIONS AND LARD *Weekly Review*

## World Hog Numbers Decline 5,000,000 Head in One Year

A DECREASE of 5,000,000 head in world hog numbers during 1945 is indicated in preliminary reports received by the Department of Agriculture. The decline is attributed to a sharp fall in the general European hog population, and to fewer hogs in Canada and Argentina. Reductions in those areas were offset only partially by moderate increases in the United States, France and the Soviet Union, and small increases in other countries.

World hog numbers at the beginning of 1945 totaled about 249,000,000 head, 16 per cent smaller than the record level of 1940, and 13 per cent smaller than the 1931-40 average. Because of the critical world shortage of grains, further declines in hog numbers outside the U. S. are forecast in 1946 despite a demand for meat well above the current supply.

Canadian hog numbers continued to decline and at the beginning of 1946 showed a drop of 1,800,000 head below the year before, and 38 per cent below 1944. In the United States, the hog population rose 4 per cent last year, thus recuperating part of the loss shown during 1944.

### Argentine Numbers Down

A poor corn crop in Argentina and relatively unfavorable price relationships a year ago caused considerable breeding stock liquidation in 1945. As a result a reduction in the country's hog numbers of from 30 to 40 per cent is forecast by mid-1946 compared with a year earlier. There may be an increase in Brazilian hog raising because of a good 1945-46 corn crop.

Hog numbers in the United Kingdom were 15 per cent greater in June, 1945, than a year before because of a slight increase in grain supplies, but were only half of the 1935-40 levels. Uncertain feed supplies are restricting any immediate expansion of hog numbers in the United Kingdom. A similar situation prevails in Denmark and Switzerland.

A rise in hog numbers in Belgium and the Netherlands in 1945 and 1946 over the low wartime levels is indicated. The former country is believed to be approaching its 1936-40 average. In the Netherlands, however, hog numbers are only about 60 per cent of that average. A 40 per cent increase in French hog numbers in the fall of 1945 over the previous year has been reported, bringing the country's level to

approximately 80 per cent of prewar.

In central Europe, hog numbers declined sharply after December, 1944, and are about two-fifths of prewar. There is believed to have been some recovery from the low level of 1944 in the Soviet Union.

Feed shortage and labor difficulties caused a fall in the number of Australian hogs in 1945 compared with a year earlier, and the country's hog total is now smaller than a year ago because of the reduced number of sows for farrowing. New Zealand's hog numbers dropped after 1941, largely because of labor and feed shortages. A slight increase is expected in 1946.

## PRODUCTION OF MEAT OFF AGAIN AS KILL OF LIVESTOCK DROPS

Meat production under federal inspection for the week ended March 9 totaled 266,000,000 lbs., according to the U. S. Department of Agriculture Meat Board. This was 19 per cent less than the 327,000,000 lbs. in the preceding week and 8 per cent less than the 288,000,000 lbs. produced during the corresponding week last year.

Slaughter of cattle under federal inspection was estimated at 210,000 head, 15 per cent below the 247,000 a week earlier, and 23 per cent below the 273,000 a year ago. Beef production was calculated at 113,000,000 lbs., compared with 132,000,000 lbs. for the preceding week and 143,000,000 lbs. a year ago.

Calf slaughter was estimated at 88,000 head. This was 6,000 head under the preceding week, and 39,000 under the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 7,000,000, 8,000,000, and 12,000,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 488,000 head. This was 16 per cent below the 581,000 for the preceding week but 29 per cent above the 377,000 for the same period last year. Production of inspected lamb and mutton amounted to 22,000,000 lbs. This compares with 26,000,000 lbs. for the preceding week and 17,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 840,000 head, which was 23 per cent below the slaughter of 1,088,000 head during the preceding week, but 8 per cent more than the 775,000 for the same week in 1945. The estimated production of pork was 124,000,000 lbs. compared with 161,000,000 lbs. last week and 116,000,000 lbs. in the corresponding week a year ago.

## NEW RESTRICTIONS PUT ON SOAP MANUFACTURERS

Synthetic detergents made from fats and oils went under quota restrictions this week covering the use of fats and oils in the manufacture of soap. The order, announced by the Department of Agriculture, is an amendment to WFO 42-B. The amendment also put rosin back on the list of soap-extending materials. Restrictions on the use of rosin were rescinded recently by the OPA.

OPA's action makes it necessary to include the use of fats and oils in synthetic detergents under quotas set up for soap manufacturing in order to avoid an aggregate increase in the use of fats and oils for these products, the department said.

Manufacturers of synthetic detergents made from fats and oils will be required to submit a new or revised report on form FDO 32-1, showing the total base period usage of fats and oils in soap including synthetic detergents.

The amendment also requires that fats and oils used in soap for U. S. territories be deducted from base period usage. Manufacturers desiring copies of form FDO-42-1 should write to Fats and Oils Branch, Production and Marketing Administration, Washington, D. C.

## U. S. FOOD DELIVERIES

Deliveries of food and agricultural products for foreign shipment (including UNRRA) and for domestic and territorial programs during the month of December, 1945, totaled 2,047,717,549 lbs., the Department of Agriculture reports. Deliveries for foreign shipment (other than UNRRA) during the month amounted to 1,354,788,425 lbs., or 66 per cent of the monthly total. Included in the shipments were 45,004,122 lbs. of meats and 10,464,522 lbs. of fats and oils.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 9, 1946, were 7,266,000 lbs.; previous week 11,594,000 lbs.; same week last year 8,740,000 lbs. January 1 to date, 71,691,000 lbs.; for the corresponding period a year earlier, 79,225,000.

Shipments of hides from Chicago for week ended March 9, 1946, were 4,323,000 lbs.; previous week 5,025,000 lbs.; same week last year 4,463,000 lbs. January 1 to date, 45,061,000 lbs.; compared with 45,010,000 lbs. shipped during the corresponding period of a year earlier.



# Tie Packages with a Felins TYING Better PAK-TYER MACHINE



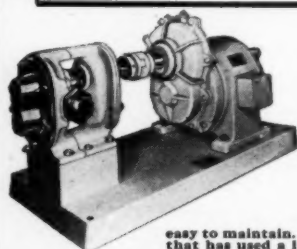
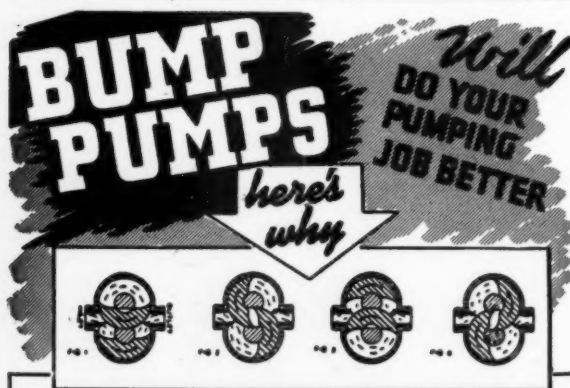
Smart packers everywhere are demanding Felins PAK-TYER for new speed and flexibility in package tying. Saves labor and operates at new low costs. Ties 25 to 50 packages per minute. Write for full details today.

Fillers — Heatsealers — Conveyors — Special Machinery

## Paul L. Karstrom Co.

2620 S. Indiana, Dept. 3

Chicago 16, Ill.



Illustrated is Bump Sanitary Direct Drive Pump.

Note the principle of operation above and you'll see why Bump Pumps have a low maintenance cost. The internal seals do not revolve and there is no contamination of the fluid being pumped as the bearings are entirely separate from the pumping chamber. There are no grease cups and no internal threads—only two moving parts. Bump Sanitary Pumps are easy to clean and easy to maintain. As one food processing company that has used a large number of Bump Pumps in operation for years says: "We use Bump Pumps because in our opinion they do a better job at a lower total cost to us than any other pumps now offered on the market." Bump Pumps are positive action, self-priming under head pressures, can be operated at slow speed, and deliver a constant volume per revolution regardless of speed or pressure.

The **BUMP PUMP CO.** LA CROSSE WISCONSIN

# MEAT AND SUPPLIES PRICES Chicago

## WHOLESALE FRESH MEATS

### #Carcass Beef

Week ended Mar. 13, 1946 per lb.

Steer, hfr., choice, all wts.	2105
Steer, hfr., good, all wts.	2005
Steer, hfr., com., all wts.	1805
Steer, hfr., utility, all wts.	1605
Cow, commercial, all wts.	1805
Cow, canner and cutter.	1330
Hindquarters, choice	2230
Forequarters, choice	1905
Cow, hq., commercial	1930
Cow, foreq., commercial	1705

### #Beef Cuts

Steer, hfr., sh. loin, choice	3305
Steer, hfr., sh. loin, good	3080
Steer, hfr., sh. loin, com.	2580
Steer, hfr., sh. loin, util.	2255
Cow, sh. loin, com.	2580
Cow, sh. loin, util.	2255
Steer, hfr., round, choice	2280
Steer, hfr., round, good	2155
Steer, hfr., rd., commercial	1930
Steer, hfr., rd., utility	1655
Steer, hfr., loin, choice	3005
Steer, hfr., loin, good	2830
Steer, hfr., loin, commercial	2355
Cow, loin, commercial	2355
Cow, round, commercial	1930
Cow, round, utility	1655
Steer, hfr., rib, choice	2055
Steer, hfr., rib, good	2330
Steer, hfr., rib, commercial	2155
Steer, hfr., rib, utility	1905
Cow, rib, commercial	2155
Cow, rib, utility	1905
Steer, hfr., sir., choice	2155
Steer, hfr., sir., good	2030
Steer, hfr., sir., com.	2155
Steer, hfr., cow flank	1355
Cow, sirloin, commercial	2155
Cow, sirloin, util.	1855
Steer, hfr., flank steak	2405
Cow, flank steak	2405
Steer, hfr., reg. chk., choice	2055
Steer, hfr., reg. chk., good	1930
Steer, hfr., reg. chk., com.	1805
Steer, hfr., reg. chk., utility	1605
Cow, reg. chk., commercial	1905
Cow, reg. chk., utility	1605
Steer, hfr., c. c. chk., choice	1880
Steer, hfr., c. c. chk., gd.	1805
Steer, hfr., c. c. chk., com.	1655
Steer, hfr., c. c. chk., utility	1505
Cow, c. c. chk., commercial	1555
Cow, c. c. chk., utility	1505
Steer, hfr., fore Shank	1255
Cow, fore Shank	1255
Steer, hfr., brisket, choice	1730
Steer, hfr., brisket, good	1730
Steer, hfr., brisket, com.	1530
Steer, hfr., brisket, utility	1430
Cow, brisket, commercial	1530
Cow, brisket, utility	1530
Steer, hfr., back, choice	2155
Steer, hfr., back, good	1730
Cow back, commercial	1905
Cow back, utility	1680
Steer, hfr., arm chuck, choice	1930
Steer, hfr., arm chuck, good	1830
Cow arm chuck, commercial	1730
Cow arm chuck, utility	1555
Steer, hfr., sh. pl., gd. & ch.	1455
Steer, hfr., sh. pl., com. & util.	1355
Cow short plate, commercial	1355
Cow short plate, utility	1355

\*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

### †Veal—Hide on

Choice carcass	2055
Good carcass	2055
Choice saddles	2355

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

### \*Beef Products

Brains	7 1/4
Hearts, cap off	15 1/4
Tongues, fresh or froz.	22 1/4
Tongues, can., fresh or froz.	16 1/4
Sweetbreads	23 1/4
Ox-tails, under 5 lb.	8 1/4
Tripe, scalded	4 1/4
Tripe, cooked	8 1/4
Livers, unblemished	25 1/4
Kidneys	11 1/4

### \*Veal and Lamb Products

Brains	9 1/4
Calf Livers, Type A	49 1/4
Sweetbreads, Type A	39 1/4
Lamb tongues	15

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

## \*\*Lamb

Choice lambs	2385
Good lambs	2385
Commercial lambs	2385
Choice hindquarter	2385
Good hindquarter	2385
Choice fore	2385
Good fore	2385

## \*\*Mutton

Choice sheep	1310
Good sheep	1310
Choice saddles	1310
Good saddles	1310
Choice fore	1310
Good fore	1310
Mutton legs, choice	1310
Mutton loins, choice	1310

\*Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

## \*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	24 1/4
Picnics	24 1/4
Tenderloins, 10-lb. cartons	32
Tenderloins, loose	30 1/4
Skinned shldrs., bone in	22 1/4
Spareribs, under 3 lbs.	19 1/4
Boston butts, 3/8 lbs.	22
Boneless butts, c. t.	20
Neck bones	4 1/4
Pigs' feet	4 1/4
Kidneys	8 1/4
Livers, unblemished	13
Brains	11
Ears	6
Snouts, lean out.	6
Snouts, lean in	7 1/4
Heads	8 1/4
Chitterlings	8
Tidbits, hind feet	8 1/4

\*Prices carlot and loose basis.

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs.	26 1/4
parchment paper	26 1/4
Fancy skinned hams, 14/18 lbs.	26 1/4
parchment paper	26 1/4
Fancy trim, brisket off, bacon	26 1/4
8 lb. down, wrap	27
Square cut seedless bacon, 8 lb. down, wrap	24 1/4
Beef sets, smoked	25 1/4
Insides, D Grade	25 1/4
Outsides, D Grade	25 1/4
Knuckles, D Grade	25 1/4

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

## \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$18.00
Regular tripe, 200-lb. bbl.	\$27.00
Honey, tripe, 200-lb. bbl.	\$1.00

## BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$28.00
80-100 pieces	\$28.00
100-125 pieces	\$28.00
Clear plate pork, 23-35 pieces	\$28.00
Brisket pork	\$28.00
Plate beef, 200 lb. bbl.	\$28.00
Ex. plate beef, 200 lb. bbl.	\$28.00

For prices on sales to War Procurement Agencies, see Amendment 25 to RMPR 148, effective May 26, 1946.

\*Quot. on pork items are for lots less than 5,000 lb. lots and include all permitted additions, except bating and loc. del.

## SAUSAGE MATERIALS

Carlot baals, Chgo. some, loose basis	
Reg. pork trim. (50% fat)	18
Sp. lean pork trim. 85%	20 1/4
Ex. lean pork trim. 95%	20 1/4
Pork cheek meat	18
Pork livers, unblemished	25 1/4
Boneless bull meat	17 1/4
Boneless chucks	17 1/4
Shank meat	17 1/4
Beef trimming	17 1/4
Dressed canners	17 1/4
Dressed cutter cows	17 1/4
Dressed bologna bulls	17 1/4
Pork tongues	17 1/4

## DRY SAUSAGE

Corriat, dry, in hog bungs.....	59%
Charger.....	32%
Farmer.....	42%
Holsteiner.....	42%
S. C. Salami, semi-dry.....	33%
S. C. Salami, semi-dry.....	33%
Pepperoni.....	52%
Mortadella, semi-dry.....	29%
Cappicola (cooked).....	43%
Prosciutto.....	40%

## DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork sausage, hog casings Type 1.....	30%
Pork sausage, bulk Type 1.....	28
Frankfurts, in sheep casings.....	32
Frankfurts, in hog casings.....	29
Bologna, natural casings.....	28%
Bologna, artificial casings.....	25%
Liver sausage, fr., hog casings.....	26
Head liver sausage, hog bungs.....	24%
Head cheese.....	20%
New Eng., natural casings.....	28%
Mixed lunch, natural casings.....	25%
Tongue and blood.....	29%
Blood sausage.....	24%
Sausage.....	20%
Polish sausage.....	20%

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

## CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hae) in 45-lb. bbls., del.....	\$ 8.75
Saltpeter, 2 ton, f.o.b. N. Y.:	8.60
Dbl. refined gran.....	12.00
Small crystals.....	13.00
Medium crystals.....	14.00
Large crystals.....	4.00
Pure rid. gran. nitrate of soda.....	12.70
Pure rid. powdered nitrate of soda, in min. car of 80,000 lbs., unquoted	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	8.80
Rock, bulk, 40 ton cars.....	5.50

Sugar—	
Raw, 96 basis, f.o.b.....	4.00
New Orleans	
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., low 2%.....	5.15
Dextrase, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

## SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime.....	28	31
Refined.....	29	32
Chili powder.....	28	26
Cloves, Zanzibar.....	26	29
Ginger, Jam., unbl.....	23	27
Cecilia.....	1.05	1.19
Mac, fcy. Banda.....	95	1.10
East Indies.....	80	
R & W. I. Blend.....	24	
Mustard flour, fcy.....	22	
No. 1.....	52	
West India Nutmeg.....	55	
Paprika, Spanish.....	37	
Pepper, Cayenne.....	46	
Red No. 1.....	13%	
Black Malabar.....	13%	
Black Lampung.....	12	
Pepper, Packers.....	15%	

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	@25
Domestic rounds, over 1 1/2 in., 140 pack.....	@38
Export rounds, wide, over 1 1/2 in.....	@49
Export rounds, medium, 1% to 1 1/2 in.....	@33
Export rounds, narrow, 1% in. under.....	@35
No. 1 weasands, 22 in. up	7
No. 1 weasands, 24 in. up	4
No. 2 weasands.....	@20
No. 1 bungs.....	@10
No. 2 bungs.....	@12
Middle sewing, 1% @	@75
2 in.....	@65
Middles, select, wide, 2 1/2 @ 2 1/2 in.....	@85
Middles, select, extra, 2 1/2 @ 2 1/2 in.....	1.00 @ 1.10
Middles, select, extra, 2 1/2 in. & up.....	1.25 @ 1.40
Dried or salted bladders, per dozen:	
12-15 in. wide, flat.....	1.00 @ 1.05
10-12 in. wide, flat.....	.50 @ .60
8-10 in. wide, flat.....	.30 @ .35
6-8 in. wide, flat.....	.20 @ .25

Hog casings:	
Extra narrow, 29 mm. & dn.....	2.40
Narrow mediums, 29 @ 32 mm.....	2.40
Medium, 32 @ 35 mm.....	2.10
Medium, 35 @ 38 mm.....	1.80 @ 1.90
Wide, 38 @ 43 mm.....	1.65 @ 1.70
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	23 @ 25
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 14
Small prime bungs.....	8 @ 10
Middles, per set.....	21 @ 24

## SEEDS AND HERBS

	Whole	Ground
Caraway seed.....	72	84
Cumin seed.....	50	55
Mustard sd., fcy. yel.....	28	
American.....	28	
Marjoram, Chilean.....	20	24
Oregano.....	13	16

## OLEOMARGARINE

White domestic, vegetable.....	19
White animal fat.....	16%
Water churned pastry.....	18%
Milk churned pastry.....	18%
Vegetable type.....	Unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.03
Raw soap stocks:	
Cents per lb. del'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.....	3%
Midwest and West Coast.....	3%
East.....	3%
Corn foots, basis 50% T.F.A.....	3%
Midwest.....	3%
East.....	3%
Soybean foots, basis 50% T.F.A.....	3%
Midwest and West Coast.....	3%
East.....	3%
Soybean oils, in tanks, f.o.b. mills, Midwest.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

Manufacturer to jobber prices, f.o.b.

# Dauntless Detective

## SOLVES "PERFECT CRIME"

Police whistles shrieked! Sirens screeched! And a warning went out on all teletypes: "Two very dangerous criminals are at large. Huge rewards offered for the immediate arrest of Muggsy Copper and Killer Iron."



"What is the nature of these thugs' offenses?" asked the famous Armchair Detective. Offenses? Terrible! Copper and Iron assault fats and oils, hastening rancidity... they slug the stability of dairy, bakery and meat products... they even hide out in salt!



"The villains!" exclaimed the Armchair Detective, angrily. "So they hide out in salt, do they? There's an easy solution for that crime. Just be sure the salt is made by the famous Alberger Process. Thus you know that you're using a salt that contains less than one part of copper and iron per million. Since salt may contain significant amounts of these dangerous elements, need I say more? Call Diamond Crystal to your rescue!"



## Need Help? Write For It!

Check up on the salt you now use. See whether you get the same answers concerning purity that Diamond Crystal gives you. And for other help on salt, write our Technical Director, Diamond Crystal, Dept. I-14, St. Clair, Michigan.

# DIAMOND CRYSTAL

Alberger PROCESS SALT

**STEDMAN**  
2-STAGE  
HAMMER MILLS

for  
REDUCING  
PACKING  
HOUSE  
BY-PRODUCTS

Builders of Dependable Machinery Since 1834

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

**STEDMAN'S FOUNDRY & MACHINE WORKS**  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

# Basco-TEX

Genuine  
**PLASTIC APRONS!**

**WATER-PROOF, ALKALI-PROOF,  
STAIN-PROOF, ACID-RESISTANT,  
OIL-RESISTANT**



Will not crack or peel

*Amazing  
Strength*

Out-wear ordinary  
aprons many times  
over. Built with strong  
reinforced eyelets and  
adjustable tape ties.

Basco-TEX Genuine Plastic Coated Aprons are the outstanding advance in protective clothing in years. They do not need laundering but are merely wiped off with a damp cloth. They save their small cost over and over again. They are light in weight and provide the utmost in wearing comfort.

## PRICES—SIZES—COLORS—

### GRAY

27 x 36	\$ 8.40 per doz.
30 x 36	9.78 per doz.
36 x 40	11.90 per doz.
36 x 44	12.60 per doz.

Full Length Sleeves  
\$9.66 per dozen pair  
Leggings, Hip Length  
\$11.90 per dozen pair

### BLACK

27 x 36	\$ 8.40 per doz.
30 x 36	9.78 per doz.
36 x 40	11.90 per doz.
36 x 44	12.60 per doz.

Full Length Sleeves  
\$9.66 per dozen pair  
Leggings, Hip Length  
\$11.90 per dozen pair

### ALL WHITE

27 x 36	\$ 6.88 per doz.
30 x 36	7.65 per doz.
36 x 40	9.35 per doz.
36 x 44	10.18 per doz.

Full Length Sleeves  
\$7.15 per dozen pair

### HEAVY DOUBLE-COATED MAROON NEOPRENE

27 x 36	\$10.61 per doz.
30 x 36	12.60 per doz.
36 x 40	16.50 per doz.
36 x 44	18.45 per doz.

Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

All Prices F.O.B. Chicago. Furnish  
best priority. Minimum order 1 dozen

**ORDER BY MAIL OR PHONE TODAY**

CONSULT US FOR shower curtains, partitions,  
covers, bags and other items of plastic coated and  
standard textiles.

*Free Sample Swatch on Request*

**ASSOCIATED BAG & APRON CO.**

222 W. Ontario St., Chicago 10, Ill. • Phone SUPerior 5809

## MARKET PRICES *New York*

### DRESSED BEEF CARCASSES

#### City Dressed

Steer, heifer, choice	2230
Steer, heifer, good	2130
Steer, heifer, commercial	1930
Steer, heifer, utility	1730
Cow, commercial	1930

The above quotations do not include  
charges for koshering but do include  
50c per cwt. for delivery.

### KOSHER BEEF CUTS

Steer, hfr., tri., choice	2170
Steer, hfr., tri., good	2095
Steer, hfr., tri., commercial	1970
Steer, hfr., tri., utility	1770
Steer, hfr., reg. chk., choice	2445
Steer, hfr., reg. chk., good	2295
Steer, hfr., reg. chk., commercial	2170
Steer, hfr., reg. chk., utility	1895

Above quot. include permitted add.  
for Zone 9, plus \$1.50 per cwt. for  
koshering plus 50c per cwt. for loc.  
del.

Steer, hfr., rib, choice	2580
Steer, hfr., rib, good	2455
Steer, hfr., rib, commercial	2280
Steer, hfr., rib, utility	2030
Steer, hfr., loin, choice	3130
Steer, hfr., loin, good	2955
Steer, hfr., loin, commercial	2480
Steer, hfr., loin, utility	2155

Above prices are for Zone 9, plus  
50c per cwt. for del. Additions for  
kosher cut, where permitted, are  
not included in prices.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.	25%
Shoulders, regular	26%
Butts, regular 3/8 lbs.	26%
Hams, regular, under 14 lbs.	24
Hams, skinned fresh, under 14 lbs.	26
Picnics, fresh, bone in	22
Pork trimmings, ex. lean	32
Pork trimmings, regular	19%
Spareribs, medium	15%

Pork loins, fr., 10/12 lbs.	27%
Shoulders, regular	23%
Butts, boneless, O. T.	32
Hams, regular, under 14 lbs.	24
Hams, sknd., under 14 lbs.	26
Picnics, bone in	23%
Pork trim, ex. lean	32
Pork trim, regular	19%
Spareribs, medium	16%
Boston butts, 3/8 lbs.	28

### \*COOKED HAMS

Cooked hams, skin on, fattened, 8/down	45
Cooked hams, skinless, fattened, 8/down	48%

### \*SMOKED MEATS

Reg. hams, under 14 lbs.	28%
Reg. hams, 14/18 lbs.	25%
Reg. hams, over 18 lbs.	27%
Skd. hams, under 14 lbs.	26%
Skd. hams, 14/18 lbs.	26%
Skd. hams, over 18 lbs.	28
Picnics, bone in	29%
Bacon, Western, 5/12 lbs.	28%
Bacon, City, 5/12 lbs.	28%
Beef tongues, light	31
Beef tongues, heavy	31

\*Quotations on pork items are for  
less than 5,000 lb. lots and include  
all permitted additions.

### DRESSED HOGS

Hogs, gd. & ch. hd. on, if fat in Mar. 13, under 80 lbs.	31.00
81 to 99 lbs.	21.00
100 to 119 lbs.	20.50
120 to 136 lbs.	20.10
137 to 153 lbs.	19.40
154 to 171 lbs.	19.70
172 to 188 lbs.	19.30

### \*DRESSED VEAL

#### Hide off

Choice, 50@275 lbs.	23.00
Good, 50@275 lbs.	21.00
Commercial, 50@275 lbs.	19.00
Utility, 50@275 lbs.	17.00

\*Quot. are for zone 9 and include  
50c per del. An additional 1/4c per  
cwt. permitted if wrapped in stock-  
inette.

### DRESSED SHEEP AND LAMBS

Lamb, choice	27%
Lamb, good	26%
Lamb, commercial	24%
Mutton, good & choice	19
Mutton, utility & cull.	15%

\*Quotations are for Zone 9.

### FANCY MEATS

Tongues, Type A	23%
Sweetbreads, beef, Type A	24%
Sweetbreads, veal, Type A	41%
Beef kidneys	12%
Livers, beef	26%
Oxtails, under 1/2 lb.	9%

Prices 1 c. l. and loose basis for  
zone 9. For lots under 500 lbs., add  
\$0.025.

### BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

## CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended  
March 9, 1946, were reported as follows:

	Week Mar. 9	Previous week	Year ago
Cured meats, pounds	8,468,000	8,550,000	25,511,000
Fresh meats, pounds	39,960,000	45,222,000	50,982,000
Lard, pounds	5,829,000	8,529,000	5,138,000



## STAINLESS STEEL

Adelmann Ham Boilers  
now available in this  
superior metal. Life-time  
wear at economical cost.

*Inquiries Invited*

**HAM BOILER CORPORATION**

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4



# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR CHICAGO  
BASIS

THURSDAY, MAR. 14, 1946

### REGULAR HAMS

	Fresh or Frozen	S.P.
6-10	22 1/2	22 1/2
10-12	22 1/2	22 1/2
12-14	22 1/2	22 1/2
14-16	21 1/2	22

### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21 1/2	22
18-20	20 1/2	21
20-22	20 1/2	21

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24 1/2	24 1/2
12-14	24 1/2	24 1/2
14-16	23 1/2	24
16-18	22 1/2	23
18-20	22 1/2	23
20-22	22 1/2	23
22-24	22 1/2	23
24-26	22 1/2	23
26-28	22 1/2	23
28-30	22 1/2	23

### PICNICS

	Fresh or Frozen	S.P.
4-6	20 1/2	20 1/2
6-8	20 1/2	20 1/2
8-10	20 1/2	20 1/2
10-12	20 1/2	20 1/2
12-14	20 1/2	20 1/2
14-16	20 1/2	20 1/2
16-18	20 1/2	20 1/2
18-20	20 1/2	20 1/2
20-22	20 1/2	20 1/2
22-24	20 1/2	20 1/2
24-26	20 1/2	20 1/2
26-28	20 1/2	20 1/2
28-30	20 1/2	20 1/2
30-32	20 1/2	20 1/2
32-34	20 1/2	20 1/2
34-36	20 1/2	20 1/2
36-38	20 1/2	20 1/2
38-40	20 1/2	20 1/2
40-42	20 1/2	20 1/2
42-44	20 1/2	20 1/2
44-46	20 1/2	20 1/2
46-48	20 1/2	20 1/2
48-50	20 1/2	20 1/2
50-52	20 1/2	20 1/2
52-54	20 1/2	20 1/2
54-56	20 1/2	20 1/2
56-58	20 1/2	20 1/2
58-60	20 1/2	20 1/2
60-62	20 1/2	20 1/2
62-64	20 1/2	20 1/2
64-66	20 1/2	20 1/2
66-68	20 1/2	20 1/2
68-70	20 1/2	20 1/2
70-72	20 1/2	20 1/2
72-74	20 1/2	20 1/2
74-76	20 1/2	20 1/2
76-78	20 1/2	20 1/2
78-80	20 1/2	20 1/2
80-82	20 1/2	20 1/2
82-84	20 1/2	20 1/2
84-86	20 1/2	20 1/2
86-88	20 1/2	20 1/2
88-90	20 1/2	20 1/2
90-92	20 1/2	20 1/2
92-94	20 1/2	20 1/2
94-96	20 1/2	20 1/2
96-98	20 1/2	20 1/2
98-100	20 1/2	20 1/2

## FUTURE PRICES

MONDAY, MAR. 11, THROUGH  
THURSDAY, MAR. 14, 1946

LARD	Open	High	Low	Close
May	14.05	14.05	14.05b	14.05b
July				14.05b
Sept.				No bids or offerings
Oct.				No bids or offerings

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Mar. 11	14.05b	13.05b	12.75b
Mar. 12	14.05b	13.05b	12.75b
Mar. 13	14.05b	13.05b	12.75b
Mar. 14	14.05b	13.05b	12.75b
Mar. 15	14.05b	13.05b	12.75b

## Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.80
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.30
Leaf, kettle rend., tierces,	
Each, Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.80
Shorting, tierces, (North)	
c.a.f.	16.50
Shorting, tierces, (South)	
c.a.f.	16.25

## EASTERN FERTILIZER MARKETS

New York, Mar. 13, 1946

Several cars of dry rendered tankage were reported sold at the ceiling price and the demand is still very good. No sales of blood or tankage were reported. Fertilizer manufacturers are making heavy shipments of fertilizer but are handicapped by lack of materials.

## BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18 1/2	19 1/2
8-12	18 1/2	19 1/2
12-16	18 1/2	17 1/2
16-20	18 1/2	17 1/2
20-22	18 1/2	16 1/2

## D.S. BELLIES

	Clear	Rib
18-20	15 1/2	15 1/2
20-25	15 1/2	15 1/2
25-30	15 1/2	15 1/2
30-35	15 1/2	15 1/2
35-40	15 1/2	15 1/2
40-50	15 1/2	15 1/2

## GREEN AMERICAN BELLIES

16-20	15
20-25	15
25 and up	15

## FAT BACKS

	Green or Frozen	Cured
6-8	11 1/2	11 1/2
8-10	11 1/2	11 1/2
10-12	11 1/2	11 1/2
12-14	11 1/2	12
14-16	11 1/2	12
16-18	12 1/2	12 1/2
18-20	12 1/2	12 1/2
20-25	12 1/2	12 1/2

## OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/2	11 1/2
Clear plates	10 1/2	10 1/2
Jowl butts	10 1/2	10 1/2
Square jowls	11 1/2	12 1/2

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot	55.00
March shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	35.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/2% B. P. L., bulk	5.53

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

### Dry Rendered Tankage

45/50% protein, unground	\$ 1.25
--------------------------	---------

## CALIF. SLAUGHTER

State-inspected kill of live-stock for February, 1946:

	No.
Cattle	18,620
Calves	15,619
Hogs	18,294
Sheep	11,825
	Lbs.
Sausage	1,990,008
Pork and beef	2,759,867
Lard and substitutes	160,011
Total	4,909,886

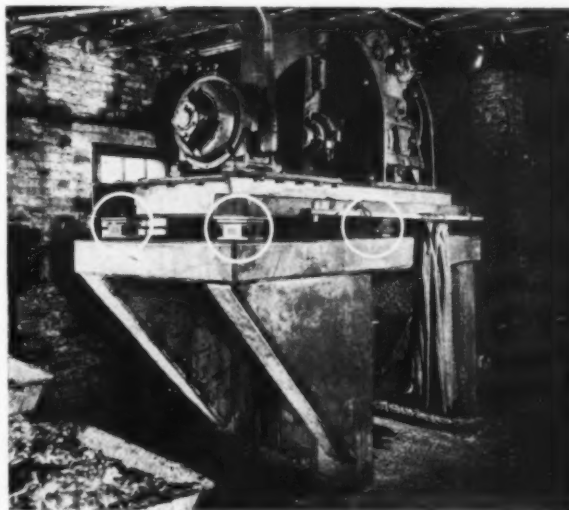
Plants under state inspection February 28, 1946, 172. Plants under state approved municipal inspection February 28, 1946, 124.

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# KORFUND

## VIBRATION CONTROL

THE KORFUND COMPANY, INC. 48-10 32nd PL. LONG ISLAND CITY 1, NEW YORK

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—There is little change in conditions in the tallow and grease market, although supplies appear to be tightening up again on the smaller slaughter of both cattle and hogs. Few complaints are being heard, however, of inadequate supplies, but if kill remains light for any length of time the situation may change rather suddenly. A pronounced drop has also been noticed in average weights of hogs now being slaughtered, for the big share of the winter marketings are now over. January production of grease totaled 46,419,000 lbs. while consumption for the period was 39,135,000 lbs. Stocks at the close of the month totaled 76,927,000 lbs. Edible tallow production during the month was 5,939,000 lbs., consumption was 5,978,000 lbs. and stocks 5,569,000 lbs. Output of inedible tallow for the month was 88,433,000 lbs. while consumption was 102,927,000 lbs.

All offerings of tallows and greases were readily absorbed again this week at firm quotations. Tallow sales included edible at 9½c; fancy, 8½c; choice, 8¼c; special, 8¼c, and No. 3 at 8¼c. Sales of grease included choice white at 8½c; A-white, 8¼c; B-white, 8¼c; yellow, 8¼c, and brown at 7¼c, all ceiling prices.

**NEATSFOT OIL.**—Volume of trading continues on the light side with prices holding mostly unchanged and at ceiling levels.

**STEARINE.**—The market is bare of offerings with demand holding strong and quotations unchanged.

**OLEO OIL.**—Demand exceeds offerings and the market has a firm undertone.

**GREASE OIL.**—Supplies light and actively wanted at steady prices. No. 1 oil is quoted at 14c; prime burning, 15¼c and acidless tallow oil, 13½c.

## VEGETABLE OILS

While the majority of oil markets were on the quiet side again this week there were reports from the West Coast that trading had been resumed in coconut oil. Shipments from the Philippines are now much larger than at any time last year and, while supplies are far from normal, offerings will help to take up some of the slack in total offerings.

**SOYBEAN OIL.**—Trading continues to be very light in the soybean oil market with most shipments being applied against old contracts. Shipments of beans to market are very light and will probably taper off more as the warm weather approaches. Crude soybean oil production during January totaled 143,436,000 lbs., while consumption was 122,709,000 lbs.

**PEANUT OIL.**—Crushings of peanuts fail to fill all oil needs and this market remains in a very firm position. Most oil now being produced is applied on old contracts. Full ceiling prices are quoted.

**OLIVE OIL.**—It was indicated that there is some trouble clearing the export permits for olive oil from Greece and no definite statement has been made in the last week. However, traders are still hopeful that the oil will begin moving to this country in fairly short time.

**CORN OIL.**—The boost in the corn ceiling may bring heavier selling of corn in the immediate future for there is still an abundance of soft corn to be moved before the warm weather sets in. However, the oil supply is extremely light and quoted firm at full ceiling prices.

**COTTONSEED OIL.**—The movement of spot oil is very limited with sales at full ceiling prices. No trading is reported in the futures market even though ceiling prices are bid for most deliveries.

## BY-PRODUCTS MARKETS

Blood	
Unground, loose	per ton \$5.50*
Digerter Feed Tankage Materials	
Unground, per unit ammonia	\$3.50
Liquid stick, tank cars	2.50
Packinghouse Feeds	
65% digester tankage, bulk	\$76.30
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.00
50% digester tankage, bulk	60.25
45% digester tankage, bulk	55.50
50% meat, bone meal scraps, bulk	70.00
†Blood-meal	80.45*
Special steam bone-meal	50.00@55.00

Bone Meal (Fertilizer Grades)	
Steam, ground, 3 & 50	per ton \$35.00@36.00
Steam, ground, 2 & 20	35.00@36.00

Fertilizer Materials	
High grade tankage, ground	per ton \$35.00@36.00
10@11% ammonia, unground, per ton	\$0.00@0.10
Bone tankage, unground, per ton	4.25@4.50
Hoof meal	4.25@4.50

Dry Rendered Tankage	
Hard pressed and expeller unground	per unit \$1.50
*55% protein or less	\$1.50
*55 to 75% protein	1.50

Gelatin and Glue Stocks	
Calf trimmings (limed)	per cwt. \$1.50*
Hide trimmings (green salted)	.50
Sinews and pizzles (green, salted)	.50
Cattle jaws, skulls and knuckles	per lb. \$45.00*
Pig skin scraps and trim, per lb.	7¢@7½¢

Bones and Hoofs	
Round shins, heavy	per ton \$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, horse run, assorted	40.00@45.00
Junk bones	25.00

Animal Hair	
Winter coil dried, per ton	\$ 00.00
Summer coil dried, per ton	35.00@37.50*
Winter processed, black, lb.	9
Cattle switches	4 @ 4½
Winter processed, gray, lb.	8

\*Denotes ceiling price, f.o.b. shipping point.  
†Based on 15 units of ammonia.  
‡Delivered Chicago.

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ETS

Unit  
Ammonia  
...\$5.50\*

ials  
...\$5.50  
...2.00

Carlots,  
per ton  
...\$76.33  
...71.04  
...65.00  
...60.25  
...54.88  
...70.00  
...88.45\*

Per ton  
...\$1.00  
...\$1.00

Per ton  
...\$4.00  
...\$1.00  
...\$4.00

Per unit  
...\$1.25  
...1.25

Per cwt.  
...\$1.00  
...30  
...35

Per ton  
...\$45.00  
...7% @ 7%

Per ton  
...\$60.00  
...70.00  
...\$70.00  
...65.00  
...50 @ 65.00  
nominal  
...\$45.00  
...286.00

90.00  
...\$7.50  
...4%  
...8

point.

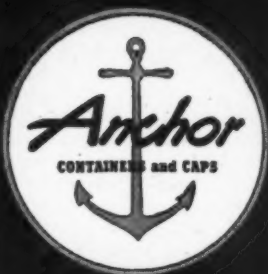
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8, 1946

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# HIDES AND SKINS

**Packers clear short calf and kip production at ceiling — Remaining hide permits filled in small packer market — Next permits due April 1.**

## Chicago

**PACKER HIDES.**—The local packer hide market was quiet this week, activity being confined to the movement of the short Feb. production of calf and kipskins, which was spread throughout the week.

All the local packers, as well as the larger outside packers, had cleared their Feb. production of hides previous week at full ceiling prices for all selections, including bulls. Offerings of packer hides were disappointingly light this month, and many buyers were forced to turn to the small packer market to complete their purchases. The permits were eventually all about filled, however, except possibly in the case of a few specialty tanners who could not use small packer stock. Present permits expire at the end of this week, and the next buying permits are scheduled to be released April 1. It has been indicated strongly that in the meantime no more interim permits will be issued.

Federal inspected slaughter of cattle during February totalled 1,014,598 head, exceeding only slightly the 1,011,680 reported during the strike-bound month of January; 1,148,593 were reported for Feb. 1945. Total for first two months this year was 2,026,278, as against 2,432,373 for same time 1945.

Inspected calf slaughter during Feb. was 426,756 head, as against 440,175 for Jan., and 442,259 for Feb. 1945; total for first two months of 1946 was 866,931, as compared with 1,001,764 for same time 1945.

A great many packers are having difficulty in buying cattle at prices in a range that will keep them in compliance with OPA regulations, and some have shut down operations at some of their plants.

Final estimate of shoe production during December was 34,569,429 pairs,

or 13.6 per cent under the 39,997,954 reported for November, and slightly under the 35,366,205 made during December 1944. Total for the year 1945 was 483,738,546 pairs, as compared with 462,567,975 made during 1944.

**OUTSIDE SMALL PACKER.**—There has been a fair scattered trade in the outside small packer market at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold generally at 11½c for natives and 10½c for branded bulls. While a great many buyers had picked up the better small packer productions previous week in anticipation of the short packer production, other buyers have been turning to this market in the absence of packer hides. About all of the permits are reported to have been filled and, while some small packer hides are being carried over, there is no apparent pressure at the moment.

**PACIFIC COAST.**—There was further trading in the Pacific Coast market toward the end of last week at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, with both large and small killers involved. Permits were reported about filled and the absence of offerings around the middle of this week, according to traders, indicated that the market was fairly well cleaned up.

**FOREIGN WET SALTED HIDES.**—There has been no trading reported so far this week in the South American market. There was some hope that settlement of the packing house worker strike in the Argentine, which began two weeks ago, would be reached by the end of this week, but there has been no announcement so far. Higher prices were placed on South American dry hides at the opening of this week by the Joint Hide Control Office of the International Hide, Skin & Leather Commission, at the insistence of certain European nations, in an effort to bring out an adequate supply for Europe. The new ceilings, it is reported, raise dry hide prices somewhat above those prevailing in this country. Changes by

countries were as follows: Brazil, 20 per cent; Argentina, 25 per cent; Colombia, 20 to 30 per cent; Venezuela, 20 per cent; and Uruguay, 20 per cent. It was emphasized that the increases do not apply to hides from any other part of the world, and that no changes are contemplated anywhere in price limits on wet hides, calfskins or kips.

**COUNTRY HIDES.**—A light scattered trade was reported in country hides this week. Upper leather tanners have been taking 30/50 lb. weights, reasonably free of renderers, at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less; country bulls are selling at 10½@11c, basis natives. Heavier country all-weights have been slow, with buyers' ideas about ½c less, but there has been a fair movement of heavy stock for export to Europe at the full ceiling. UNRRA is reported asking for offerings of 30,000 more 30 lb. and up small packer and country hides for March 18.

**CALFSKINS.**—Trading by the local packers in Feb. calfskins has been scattered throughout the week, from the opening day forward, the light production affording packers a problem in the matter of allocation among regular buyers. Market is quotable strong at the ceiling of 23½c for lights under 9½ lb., and 27c for heavies, with bulk of sales made on basis of New York selection and prices.

City calfskins were also in light supply this month, with an active demand. Market is strong at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb., but collectors cleared their holdings previous week generally on New York selection. Country calfskins sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are scarce at \$1.43, selected.

**KIPSKINS.**—Packer kipskin trading was also scattered throughout the week, the offerings of packer kips being especially disappointing this month. Market is quotable strong at the maximum of 20c for 15-30 lb. natives and 17½c for brands but, aside from untrimmed kips booked to tanning accounts, most sales were on New York selection.

Collectors cleared their light holdings of kipskins quietly previous week, usu-

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ally on New York selection; on a per pound basis, market is strong at 18c for 15-30 lb. natives, and 17c for brands. Country kips cleared at 16c, flat, f.o.b. shipping points.

Packers sold Feb. regular slunks previous week at \$1.10, flat; and hairless moved at 55c, flat.

**SHEEPSKINS.**—There is urgent inquiry on the part of buyers, with practically no packer shearlings offered at present, and buyers who recently made a trip to the Pacific Coast have been greatly disappointed. Last reported trading was at \$2.15 for No. 1's, \$1.50 for No. 2's, and \$1.00 for No. 3's. Some offerings from the Northwest are expected shortly. Clips are moving usually at \$3.00@3.10 for regular run, with higher reported for selected lots. Pickled skins are now under allocation, this being the first month, but some buyers are disappointed at finding permits considerably smaller than their current needs. Market quotable \$7.75@8.00 per doz. packer production, with individual ceilings by grades governing sales. Allocation of pickled skins has put a crimp in the market on packer wool pelts; local offerings reported freely made at \$4.00 per cwt. liveweight basis, with buyers' ideas lower, and recent sales of Iowa packer March pelts credited around \$3.92½. Inspected kill of sheep and lambs was estimated by Meat Board last week at 488,000 head, or 16 per cent below the 581,000 reported previous week, but 29 per cent over the 377,000 reported same week a year ago.

## WEEK'S CLOSING MARKETS

### New York

**PACKER HIDES.**—The New York packers cleared their Feb. hide production during the previous week, at full ceiling prices for all descriptions. Scattered small packer trading has since been reported at the ceiling.

**CALFSKINS.**—Collectors were active previous week on calfskins, moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer offerings this week were disappointingly small; 3-4's sold at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

### FRIDAY'S CLOSING

#### Provisions

Offerings in the provision market are very light at present and many packers are unable to fill their own needs from daily slaughter. Part-car lots of a few items are made and readily absorbed at full ceiling prices. Lard is also actively wanted, but the supply is light.

#### Cottonseed Oil

March 14.31n; May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

### U. S. FOOD SALES IN JAN.

#### TOTAL OVER \$8,000,000

The Department of Agriculture announced this week that its sales of government-owned food during the month of January totaled \$8,766,849. This compares with the December, 1945, sales figure of \$9,061,301, and brings the department's disposal of food and agricultural products since May 1, 1944, up to \$77,591,225. January fats and oils sales totaled \$91,526 while livestock and meat sales were only \$730.

### CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Mar. 15, '46	Prev. week	Cor. week, 1945
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt	@14½	@14½	@14½
Brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, brl.	@55	@55	@55

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, brl.	@55	@55	@55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; smaller packer hides quoted flat, trimmed; all slunks quoted flat.

#### COUNTRY HIDES

Hvy. str.	14½ @15	14½ @15	@15
Hvy. cows	14½ @15	14½ @15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	10½ @11	@11	@11½
Calfskins	16 @18	16 @18	16 @18
Kipkins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

#### SHEEPSKINS

Pkr. shearings	@2.15	@2.15	1.75 @2.15
Dry pelts	24½ @25½	24 @25	25 @26

### CONTINUE DEMURRAGE RATES

Penalty demurrage charges on box cars which were to expire March 15, 1946, will remain in effect until September 15, 1946, as a result of an amended order issued by the Interstate Commerce Commission. The provisions of the order apply to both intrastate and interstate commerce.

Penalty demurrage charges after expiration of free time—48 hours—are: For the first two days, \$2.20 per car per day; for the third day, \$5.50 per car per day; for the fourth day, \$11 per car per day, and for each succeeding day, \$16.50 per car per day.

Contribute to the Red Cross.



*Complete protection*

*for your sausage in*



Producers, Importers,  
Exporters

Plants, Branches and Agents in Principal  
Cities Throughout the World

GENERAL OFFICE: 4100 S. ASHLAND AVE., CHICAGO 9, ILLINOIS

**WILSON'S  
NATURAL  
CASINGS**



# CLEANER CARCASSES

—more No. 1 cuts

These Brisgo-cleaned hogs are hair-free, smooth-skinned, ready for top grading . . . in a fraction of the time ordinarily required.



Brisgo is easy to use. Carcass is dipped in melted Brisgo. In a few seconds the hog has a neat plastic coat, fastened securely to every bristle. The Brisgo coat is then peeled off, taking with it every trace of bristle, even hard-to-get hair on head, shanks, and bellies. Unskilled operators can do the job! No shavers are needed!

Brisgo is remarkably economical. The spent compound is readily reclaimed. Thus, 10,000 pounds of this low-cost adhesive can dehair approximately 300,000 hogs. Let Brisgo help you cut your operating costs. Write today for further information.

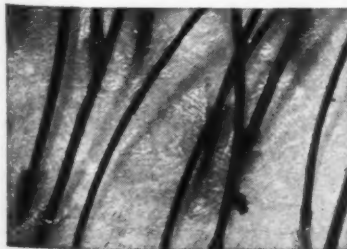
Naval Stores Department  
**HERCULES POWDER COMPANY**  
910 Market Street, Wilmington 99, Del.



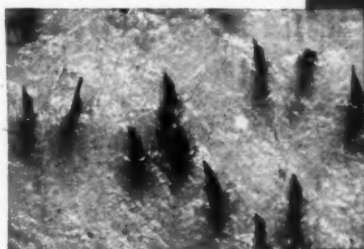
## BRISGO\*

\*REG. U. S. PAT. OFF. BY HERCULES POWDER COMPANY

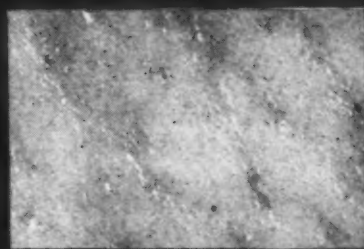
THESE THREE MICROPHOTOGRAPHS TELL A STORY EVERY PACKER SHOULD KNOW



This hog's skin (mag. X7) still is unsightly after the usual dehairing.



Old-fashioned shaving improves it, but still too much stubble.



Brisgo-treated skin is smooth and free of bristles.

**INVEST**

**Livestock reported**

**BEARS (quotations based on)**

**NARROW:**

Good and 120-140  
Medium 140-150  
150-200  
220-240  
240-270  
270-300  
300-350  
350-380  
Medium: 100-220

**BOWS:**

Good and 270-300  
300-350  
350-400  
400-450  
450-500  
Medium: 220-550

**PIGS (SILVER)**

Medium 100-120

**LAUGHTY**

**STEEPS:**

700-900  
900-1100  
1100-1300  
1300-1500

**STEEPS:**

700-900  
900-1100  
1100-1300  
1300-1500

**STEEPS:**

700-900  
900-1100  
1100-1300  
1300-1500

**STEEPS:**

700-900  
900-1100  
1100-1300  
1300-1500

**HEIFERS:**

500-800  
800-1000

**HEIFERS:**

500-800  
800-1000

**HEIFERS:**

500-800  
800-1000

**COWS:**

Good 500-800  
Medium 800-1000  
Cutter 1000-1200  
Carcass 1200-1500

**BULLS:**

Beef, 500-800  
Stag, 800-1000  
Bum, 1000-1200  
Carcass 1200-1500

**VEALS:**

Good 500-800  
Cull 800-1000

**CALVES:**

Good 500-800  
Cull 800-1000

**LAUGHTY**

**LAMBS:**

Good 500-800  
Med. 800-1000  
Comm. 1000-1200

**FLG.**

Good 500-800  
Med. 800-1000

**EWES:**

Good 500-800  
Comm. 800-1000

**Quotations reported by the**

**Medium**

**Weight**

**the**

**me**

## The

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Mar. 14, 1946, reported by Office of Production & Marketing Administration:

ESSE (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

## BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$14.25-14.85	\$14.80 only	\$.....	\$.....	\$.....
140-160 lbs.....	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.....	14.85 only	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.....	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only

Medium:

160-220 lbs.....	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
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HOWS:

Good and Choice:

270-300 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
400-450 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-500 lbs.....	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only

Medium:

250-350 lbs.....	11.50-13.50	13.25-14.05	13.25-13.75	13.60-13.80	13.60-13.85
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Pigs (SLTR.):

Medium to Choice:

90-120 lbs.....	12.00-14.85	13.50-14.80	.....	.....	.....
-----------------	-------------	-------------	-------	-------	-------

## SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.....	16.50-17.50	16.50-17.75	15.75-17.25	16.00-17.25	16.50-17.70
900-1100 lbs.....	17.00-17.75	16.50-17.75	16.00-17.50	16.25-17.50	16.75-17.70
1100-1300 lbs.....	17.00-18.00	16.75-17.90	16.25-17.65	16.50-17.65	16.75-17.70
1300-1500 lbs.....	17.00-18.00	16.75-17.90	16.25-17.65	16.50-17.65	16.75-17.70

STEERS, Good:

700-900 lbs.....	15.50-16.75	14.75-16.50	14.50-16.00	15.00-16.25	14.50-16.50
900-1100 lbs.....	15.75-17.00	14.75-16.50	15.00-16.00	15.25-16.50	14.50-16.75
1100-1300 lbs.....	16.00-17.00	15.00-16.75	15.00-16.00	15.50-16.50	14.50-16.75
1300-1500 lbs.....	16.25-17.00	15.00-16.75	15.25-16.25	15.50-16.50	14.50-16.75

STEERS, Medium:

700-1100 lbs.....	13.25-15.75	12.50-14.75	12.00-14.25	12.75-14.75	12.00-14.50
1100-1300 lbs.....	13.50-16.00	12.75-15.00	12.75-14.75	13.75-15.00	12.00-14.50

STEERS, Common:

700-1100 lbs.....	11.50-13.50	10.50-12.75	10.25-12.00	10.75-12.50	10.25-12.00
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HEIFERS, Choice:

600-800 lbs.....	16.25-17.25	16.25-17.75	15.75-17.00	16.00-17.00	16.25-17.25
800-1000 lbs.....	16.50-17.50	16.50-17.75	15.75-17.50	16.25-17.25	16.25-17.50

HEIFERS, Good:

600-800 lbs.....	15.50-16.25	14.25-16.25	14.00-15.50	14.75-16.25	14.00-16.25
800-1000 lbs.....	15.50-16.50	14.25-16.50	14.25-15.75	15.00-16.25	14.00-16.25

HEIFERS, Medium:

500-900 lbs.....	12.00-15.50	11.50-14.25	10.75-13.75	11.50-14.50	11.50-14.00
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HEIFERS, Common:

500-900 lbs.....	10.00-12.00	9.50-11.50	9.75-10.75	10.25-11.50	9.50-11.50
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COWS, All Weights:

Good.....	14.00-15.00	12.25-14.25	12.00-14.00	12.50-14.00	11.25-13.25
Medium.....	12.00-14.00	10.00-12.50	10.25-12.00	11.00-12.50	9.50-11.25
Cutter & Com.....	8.25-12.00	8.00-10.00	7.75-10.25	8.00-11.00	7.75-9.50
Canner.....	7.25-8.25	7.00-8.00	6.75-7.75	6.75-8.00	6.75-7.75

BULLS (Ylgs. Excl.), All Weights:

Beef, good.....	13.50-14.75	13.00-14.00	12.75-13.75	13.50-13.85	13.25-14.25
Sausage, good.....	12.75-13.50	11.50-13.00	12.00-12.75	12.25-13.25	11.75-13.00
Sausage, med.....	12.00-12.75	10.50-11.50	10.75-12.00	11.25-12.25	10.50-11.75
Sausage, cut & com.....	10.00-12.00	9.00-10.50	8.75-10.75	8.75-11.25	8.50-10.50

VEALERS:

Good & choice.....	14.50-17.00	13.50-17.90	13.00-15.00	14.00-17.00	14.00-16.00
Com. & med.....	10.00-14.50	9.75-13.50	9.50-13.00	9.00-14.00	9.50-14.00
Cull.....	8.00-10.00	6.50-9.50	8.00-9.50	6.00-9.00	6.50-9.50

CALVES:

Good & choice.....	13.00-15.00	12.50-15.00	12.00-14.50	12.50-15.50	.....
Com. & med.....	10.00-13.00	9.50-12.50	9.50-12.00	9.00-12.50	.....
Cull.....	8.00-10.00	6.50-9.50	8.00-9.50	6.00-9.00	.....

## SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice.....	15.00-15.35	15.50-16.25	14.25-15.00	15.00-15.40	14.75-15.00
Med. & good.....	13.25-14.50	13.50-15.25	12.50-14.00	13.25-14.75	12.50-14.50
Common.....	11.00-12.50	11.50-13.00	10.50-12.00	11.50-13.00	10.75-12.25

YLG. WETHERS:

Good & choice.....	.....	.....	.....	.....	13.00-14.00
Med. & good.....	.....	.....	.....	.....	11.00-12.75

EWES:

Good & choice.....	7.75-8.25	7.00-7.75	7.50-8.00	7.50-8.00	7.25-8.50
Com. & med.....	6.50-7.50	6.00-6.75	6.25-7.25	6.25-7.25	5.50-7.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

They Will PROVE to You How GOOD They Are

## PUMPS "by Aurora"



Aurora Deep Well Turbines for all conditions—4" to 24"

No matter how exacting your requirements, there is a size and type of Aurora Centrifugal or Apco Turbine-Type Pump to handle it PERFECTLY. Products of experience. Built by exclusive makers of fine pumps.



NSA Aurora Centrifugal Pump



Type AD Hor. Split Case, Two Stage Centrifugal

Type OD Hor. Split Case Double Suction Single Stage Centrifugal



Type G M C Close-Coupled Centrifugal

Apco Turbine-Type Pumps The simplest of all pumps. Ideal for small capacity, high head duties. Silent, compact and lasting.



Type GGU Side Suction Single Stage Centrifugal



AFPC Horizontal Condensation Return Unit



AFPC Single Stage Turbine-Type

Write for CONDENSED CATALOG M or See Our Catalog in SWEETS.

DISTRIBUTORS IN PRINCIPAL CITIES



# AURORA

PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS

## WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking  
Packinghouse Products  
Throughout New York  
Metropolitan Area

53 Gilchrist Street Jersey City, N. J.

## CANNED MEATS — "PANTRY PALS"



## MEAT PRODUCTS OF THE HIGHEST QUALITY



Awarded to our Brooklyn plant

STAHL-MEYER, INC.

NEW YORK CITY, N. Y.

FERRIS HICKORY SMOKED HAM and BACON



# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
DELICATESSEN



**PACKERS - PORK - BEEF**

**John J. Felin & Co.**

INCORPORATED  
4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

*For Service and Dependability*

**E. N. GRUESKIN CO.**

CATTLE ORDER BUYERS  
SIOUX CITY, IOWA

**SOUTHEASTERN LIVE STOCK ORDER BUYERS**

223 EXCHANGE BUILDING

BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JACKSON 6492-1835

**Wilmington Provision Company**

*Slaughterers of*  
**CATTLE - HOGS - LAMBS - CALVES**

**TOWER BRAND MEATS**

U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE



**Liberty  
Bell Brand**

Hams — Bacon — Sausages — Lard — Scrapple  
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

**Superior Packing Co.**

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF  
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER showing the number  
of livestock slaughtered at 15 centers  
for the week ended March 9, 1946.

### CATTLE

	Week ended Mar. 9, 1945	Prev. week	Cor. 1945
Chicago†	13,544	17,687	27,448
Kansas City	9,829	14,150	16,438
Omaha*	19,097	22,505	23,953
East St. Louis	4,441	5,160	8,918
St. Joseph	2,827	4,179	6,941
Sioux City	10,950	12,906	11,195
Wichita*	1,573	2,530	2,854
Philadelphia	3,710	3,223	2,400
Indianapolis	661	786	2,311
New York & Jersey City	10,676	12,055	11,897
Okla. City*	1,897	2,561	7,153
Cincinnati	5,559	6,561	1,551
Denver	7,796	7,742	6,297
St. Paul	12,687	14,292	11,530
Milwaukee	3,767	3,861	2,876
Total	108,814	130,204	143,482

### HOGS

Chicago	61,565	85,210	54,058
Kansas City	23,947	40,972	20,780
Omaha	36,641	56,181	31,464
East St. Louis	31,870	69,494	53,176
St. Joseph	11,510	21,188	10,022
Sioux City	35,090	47,249	26,203
Wichita	2,633	3,926	2,628
Philadelphia	10,003	10,334	8,296
Indianapolis	9,929	15,734	11,400
New York & Jersey City	40,061	42,810	45,553
Okla. City	10,191	12,179	7,540
Cincinnati	10,656	14,490	3,808
Denver	12,954	13,630	10,380
St. Paul	22,746	28,174	17,257
Milwaukee	3,833	3,636	3,982
Total	343,619	465,216	306,547

\*Include National Stock Yards, E.  
St. Louis, Ill., and St. Louis, Mo.

### SHEEP

Chicago†	13,622	19,394	10,580
Kansas City	27,406	39,265	26,058
Omaha	32,752	45,474	36,573
East St. Louis	4,858	9,355	5,504
St. Joseph	21,735	21,081	18,676
Sioux City	20,296	25,859	17,888
Wichita	8,712	6,863	4,104
Philadelphia	2,990	3,502	2,475
Indianapolis	3,457	4,172	1,024
New York & Jersey City	63,771	71,025	36,318
Okla. City	9,355	6,056	1,973
Cincinnati	144	355	177
Denver	15,294	15,111	15,286
St. Paul	13,528	19,686	17,137
Milwaukee	297	902	1,003
Total	238,207	286,700	189,272

†Not including direct.

## NEW YORK LIVESTOCK

Livestock prices at Jersey  
City, Mar. 11, 1946:

### CATTLE:

Steers, gd. & ch.	\$18.00@18.60
Cows, com. & med.	10.50@12.50
Cows, can. & cut.	8.00@ 9.75
Bulls, com. & gd.	10.75@13.00

### CALVES:

Vealers, gd. & ch.	\$ 8.00@ 16.00
Calves, med. to gd.	14.00@16.50

### HOGS:

Gd. & ch.	\$15.30
-----------	---------

### LAMBS:

Lambs, med. to ch.	\$16.50@16.90
Ewes, med. to gd.	5.00@ 8.00

Receipts of salable live-  
stock at Jersey City and 41st  
st., New York market for  
week ended Mar. 9, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	718	793	357	545
Total (incl. directs)	5,920	7,798	19,406	58,288

### Previous week:

Salable	646	825	251	858
Total (incl. directs)	5,058	6,622	23,599	55,027

\*Includes hogs at 31st street.

## CORN BELT DIRECT TRADING

(Reported by Office of Production &  
Marketing Administration.)

Des Moines, Ia., Mar. 14—  
At the 19 concentration yards  
and 11 packing plants in Iowa  
and Minnesota, hog prices  
were generally steady for the  
week.

Hogs, good to choice:

160-180 lb.	\$13.75@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.45

Sows:

270-330 lb.	\$13.45@13.70
400-550 lb.	13.40@13.70

Receipts of hogs at Corn  
Belt markets, for the week  
ended Mar. 14 were as fol-  
lows:

	This week	Same day last wk.
Mar. 8	28,500	34,000
Mar. 9	11,900	24,800
Mar. 11	31,500	32,800
Mar. 12	29,400	26,500
Mar. 13	26,000	29,800
Mar. 14	21,300	19,000

## RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-  
kets for the week ended  
March 9 were reported to be  
as follows:

### AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 9	247,000	319,000	306,000
Mar. 2	272,000	438,000	369,000
1945	254,000	272,000	266,000
1944	221,000	738,000	242,000
1943	217,000	435,000	250,000

### AT 11 MARKETS,

WEEK ENDED:	Hogs
Mar. 9	244,000
Mar. 2	358,000
1945	224,000
1944	559,000
1943	345,000

### AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Mar. 9	180,000	220,000	196,000
Mar. 2	194,000	311,000	244,000
1945	186,000	183,000	192,000
1944	157,000	533,000	173,000
1943	155,000	308,000	172,000

## JANUARY MARGARINE TAX

Taxes paid on oleomarga-  
rine during Jan., 1946, and  
1945, as reported by the  
Bureau of Internal Revenue:

	Jan. 1946	Jan. 1945
Excise taxes (including special taxes)	\$419,076.79	\$316,920.25

Quantity of product on  
which tax was paid during  
Jan., 1946, and 1945:

	Jan. 1946	Jan. 1945
Oleomargarine, colored	2,513,635	3,149,943
Oleomargarine, uncolored	40,823,300	59,758,500

Meat has what it takes!

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 9, 1946, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 1,261 hogs and 356 sheep; Swift, 133 hogs and 816 sheep; Wilson, 1,671 hogs; Agar, 1,448 hogs; Shippers, 6,066 hogs; Others, 13,779 hogs.

Total: 13,544 cattle; 1,555 calves; 27,423 hogs; 13,622 sheep.

### KANSAS CITY

Armour ... 830 247 445 895  
Cudahy ... 974 258 315 3,765  
Swift ... 631 322 400 6,597  
Wilson ... 961 353 409 3,910  
Campbell ... 1,061 ... ..  
Kearlham ... 1,086 1 ... ..  
Others ... 10,248 397 3,073 2,621

Total ... 15,821 1,418 4,642 17,858

### OMAHA

Armour ... 4,569 4,028 10,007  
Cudahy ... 3,604 2,753 10,455  
Swift ... 3,749 2,475 12,230  
Wilson ... 1,820 2,348 ... ..  
Independent ... 1,030 ... ..  
Others ... 7,935 ... ..

Cattle and calves: Nebraska, 86; Mo., 105; Greater Omaha, 187; Hoffman, 100; Rothschild, 453; Roth, 33; South Omaha, 1,876; Kingan, 131; Merchants, 100.

Total: 18,243 cattle and calves; 20,369 hogs and 32,692 sheep.

### E. ST. LOUIS

Armour ... 645 1,223 3,318 2,277  
Swift ... 793 525 2,676 1,685  
Kray ... 572 ... 2,834 203  
Eyer ... ... 987 ... ..  
Hill ... ... 1,116 ... ..  
Laclede ... ... 1,499 ... ..  
Schiff ... ... 1,099 ... ..  
Others ... 2,431 45 3,195 693

Shippers ... 6,886 4,060 12,890 ... ..

Total ... 10,827 5,851 28,714 4,858

### ST. JOSEPH

Armour ... 1,101 314 2,619 14,737  
Swift ... 411 162 2,160 6,990  
Others ... 8,937 401 1,465 1,930

Total ... 5,469 817 6,244 23,666

Net including 5 cattle, 40 calves, 6,741 hogs and 409 sheep bought direct.

### SIOUX CITY

Cudahy ... 5,146 42 8,084 4,684  
Armour ... 3,026 48 8,152 5,363  
Swift ... 2,498 63 4,939 5,451  
Others ... 839 ... ..  
Shippers ... 13,817 3 9,940 763

Total ... 25,326 156 31,116 16,241

### WICHITA

Cudahy ... 238 231 1,693 8,712  
Guggen-heim ... 185 ... ..  
Dean-Orttag ... 108 ... 60 ... ..  
Dodd ... 79 ... 725 ... ..  
Sunflower ... 58 ... 155 ... ..  
Others ... 2,433 ... 979 ... ..

Total ... 3,101 231 3,612 8,712

### OKLAHOMA CITY

Armour ... 551 458 913 820  
Wilson ... 203 348 741 441  
Others ... 295 ... 881 ... ..

Total ... 1,049 806 2,535 1,261

Not including 12 cattle, 7,656 hogs and 8,694 sheep bought direct.

### CINCINNATI

Gall's ... ... .. 129  
Kahn's ... 305 ... 2,217 ... ..  
Lewy ... ... 379 ... ..  
Meyer ... 16 ... 1,684 ... ..  
Schlichter ... 141 131 ... ..  
Schroth ... 131 ... 1,680 ... ..  
National ... 136 ... ..  
Others ... 1,303 672 1,091 8  
Shippers ... 143 802 1,800 ... ..

Total ... 2,144 1,605 10,935 137

Not including 4,142 cattle and 3,989 hogs bought direct.

### FORT WORTH

Armour ... 212 210 1,590 6,390  
Swift ... 363 181 1,271 6,783  
Blue Bonnet ... ... 101 ... ..  
City ... 33 ... 291 ... ..  
Rosenthal ... ... 286 104

Total ... 605 391 3,339 13,267

### DENVER

Armour ... 1,510 119 2,705 7,943  
Swift ... 1,388 71 2,838 9,790  
Cudahy ... 964 4 2,559 4,356  
Superior ... 3,763 251 1,507 5,162

Total ... 7,625 425 9,600 27,241

### ST. PAUL

Armour ... 1,834 3,078 9,311 4,215  
Cudahy ... 766 1,826 ... 1,413  
Rifkin ... 815 159 ... ..  
Superior ... 2,680 ... ..  
Swift ... 4,329 4,242 13,435 7,900  
Others ... 5,513 1,993 8,884 4,236

Total ... 15,337 10,708 22,746 13,528

### TOTAL PACKER PURCHASES

Week ended Mar. 9, 1946  
Cattle ... 121,238 140,873 153,173  
Hogs ... 182,454 233,480 163,066  
Sheep ... 173,250 217,141 179,091

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

Mar. 8 ... 1,470 531 8,542 4,589  
Mar. 9 ... 685 42 3,525 1,300  
Mar. 11 ... 14,405 755 10,490 12,006  
Mar. 12 ... 8,587 874 13,794 4,084  
Mar. 13 ... 11,111 644 13,978 3,246  
Mar. 14 ... 5,909 690 10,560 5,500

\*Wk. so far 39,408 2,973 48,762 24,836  
Wk. ago 40,153 2,703 39,525 38,038

1945 ... 49,297 3,672 40,955 27,750  
1944 ... 40,722 4,148 91,704 26,143

\*Including 1,086 cattle, 137 calves, 22,870 hogs and 5,293 sheep direct to packers.

### SHIPMENTS

Cattle Calves Hogs Sheep  
Mar. 8 ... 1,196 362 1,540 2,992  
Mar. 9 ... 610 ... 51 216  
Mar. 11 ... 672 216 851 1,128  
Mar. 12 ... 4,857 271 1,438 353  
Mar. 13 ... 6,037 199 1,992 1,263  
Mar. 14 ... 4,200 200 1,500 2,000

Wk. so far 21,856 886 5,781 4,744  
Wk. ago 23,783 1,075 5,275 8,423

1945 ... 20,015 884 5,602 7,749  
1944 ... 15,358 338 5,717 6,627

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Mar. 14, 1946:

Week ended Mar. 14  
Packers' purch. ... 23,892 19,743  
Shippers' purch. ... 8,292 6,705

Total ... 32,184 26,448

### MARCH RECEIPTS

1946 1945  
Cattle ... 84,697 105,988  
Calves ... 6,624 7,993  
Hogs ... 114,489 110,051  
Sheep ... 75,278 70,610

### MARCH SHIPMENTS

1946 1945  
Cattle ... 49,831 43,239  
Hogs ... 14,495 16,550  
Sheep ... 18,069 16,743

## PACIFIC COAST LIVESTOCK

Receipts for five days ended March 8:

Cattle Calves Hogs Sheep  
Los Angeles ... 5,855 838 964 44  
San Francisco ... 650 15 950 2,350  
Portland ... 2,350 200 560 465

# TOP QUALITY!

## HORMEL Dairy-Brand DRY SAUSAGE



## AN EXCELLENT ADDITION TO YOUR LINE

THERE are many varieties of Hormel Dry Sausage, all true to type yet having a distinctive Hormel flavor. They are steady, dependable sellers to your customers because every kind ranks as a favorite. For further information, write ...

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GOOD FOODS

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AUSTIN, MINNESOTA

## THE E. KAHN'S SONS CO.

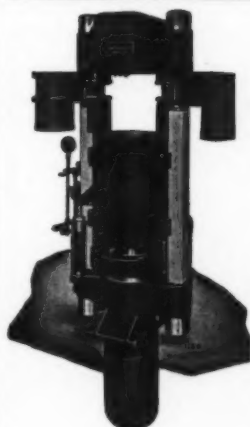
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PHILADELPHIA 6—Earl McAdams, 204 Walnut Place  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.



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Washington, D. C.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending March 9, 1946...	5,410	1,917	726
	Week previous .....	5,433	1,970	727
	Same week year ago .....	5,115	2,004	1,762
COWS, carcass	Week ending March 9, 1946...	2,869	3,932	860
	Week previous .....	4,263	4,377	776
	Same week year ago .....	1,755	1,961	776
BULLS, carcass	Week ending March 9, 1946...	239	21	86
	Week previous .....	679	16	86
	Same week year ago .....	141	7	6
VEAL, carcass	Week ending March 9, 1946...	16,170	889	724
	Week previous .....	17,946	786	971
	Same week year ago .....	9,359	979	922
LAMB, carcass	Week ending March 9, 1946...	56,954	12,427	15,822
	Week previous .....	45,404	11,924	16,008
	Same week year ago .....	21,063	7,414	12,213
MUTTON, carcass	Week ending March 9, 1946...	4,907	628	2,301
	Week previous .....	5,439	1,300	2,410
	Same week year ago .....	982	492	1,367
PORK CUTS, lbs.	Week ending March 9, 1946...	1,602,828	498,355	210,214
	Week previous .....	1,779,006	451,194	154,979
	Same week year ago .....	681,504	291,010	64,764
BEEF CUTS, lbs.	Week ending March 9, 1946...	535,601	...	...
	Week previous .....	808,476	...	...
	Same week year ago .....	348,924	...	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending March 9, 1946...	10,676	3,710	...
	Week previous .....	12,055	3,223	...
	Same week year ago .....	11,776	2,400	...
CALVES, head	Week ending March 9, 1946...	7,938	2,195	...
	Week previous .....	1,674	2,471	...
	Same week year ago .....	5,160	2,430	...
HOGS, head	Week ending March 9, 1946...	40,061	10,023	...
	Week previous .....	46,629	10,334	...
	Same week year ago .....	36,672	8,296	...
SHEEP, head	Week ending March 9, 1946...	63,771	2,980	...
	Week previous .....	71,025	3,502	...
	Same week year ago .....	45,200	2,475	...

Country dressed product at New York totaled 13,277 veal, 3 hogs and 240 lambs. Previous week 15,185 veal, and 291 lambs in addition to that shown above.

### WEEKLY INSPECTED SLAUGHTER

A further sharp decline was registered in inspected slaughter of all livestock at 32 centers during the week ended March 9 when compared with a week earlier. Cattle and calf slaughter was also smaller than a year ago, but at the same time the number of hogs and sheep processed was well above totals of a year earlier.

	Cattle	Calves	Hogs	Sheep
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City...	10,676	7,938	40,061	63,771
Baltimore, Philadelphia .....	4,471	715	21,176	2,643
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis...	10,800	2,436	39,037	7,247
Chicago, Elkhart .....	19,735	5,925	61,545	43,625
St. Paul-Wis. Group <sup>1</sup> .....	21,271	31,063	80,609	22,447
St. Louis Area <sup>2</sup> .....	5,800	3,712	51,570	11,962
Siox City .....	10,950	180	35,050	20,596
Omaha .....	18,488	600	36,641	32,752
Kansas City .....	9,629	2,679	23,947	27,406
Iowa & So. Minn. <sup>3</sup> .....	11,094	3,965	130,369	53,984
SOUTHEAST <sup>4</sup> .....	1,856	2,288	25,606	...
SOUTH CENTRAL WEST <sup>5</sup> .....	6,687	2,151	38,791	54,394
ROCKY MOUNTAIN <sup>6</sup> .....	8,096	211	13,461	15,356
PACIFIC <sup>7</sup> .....	16,922	2,362	31,713	52,992
Total .....	156,475	66,263	629,986	406,585
Total last week .....	185,270	70,370	831,149	485,781
Total last year .....	203,791	82,168	568,192	314,413

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Mar. 8 .....	534	514	15,609
Last week .....	1,489	463	18,510
Last year .....	1,590	742	17,159



# CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## Position Wanted

Man with excellent packinghouse background soon available. Can capably handle problems of accounting, financing, production, labor relations, cost controls and sales. Keen analyst, resourceful, plant, purchasing, selling and general management. Connection sought with organization in need of top executive to improve operating results. Enthusiastic, thorough, loyal, age 40, college education. W-67, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FROZEN FOODS production and sales executive, extensive meat background, experienced in pre-cooked and fresh frozen foods. Well known eastern area, seeks connection with meat packer. Excellent references and financial standing. W-68, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

## Help Wanted

PLANT SUPERINTENDENT: Exceptional opportunity to take full charge of processing and development for meat packing and sausage manufacturing business slaughtering approximately 2,000 hogs, 350 cattle, and manufacturing 175,000 pounds sausage products per month. Must be experienced and willing to demonstrate ability as well as train and manage plant personnel. An executive type man is required who can maintain high quality and efficient production while planning to meet changing economic and competitive conditions. Salary will fit the needs of the man selected. Apply in writing, with photograph, giving complete details of background, experience and all relevant qualifications to—John R. Harman, Management Service Company, 1737 Chestnut St., Philadelphia 3, Pa.

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in mid-west. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-353, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working sausage foreman to assume full charge of sausage and smoked meat production. Must be thoroughly experienced. Good salary and excellent prospects to acquire interest in company. Give age and full details of past experience. Plant located in vicinity of Buffalo, N. Y. W-54, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LICENSED VETERINARIAN: To conduct anti and post-mortem inspections in beef and real slaughtering plant in small town in central Minnesota. Plenty of opportunity and time to conduct private practice. Give references and salary expected. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced pork kill cut foreman. Splendid opportunity with aggressive eastern packer. References required. Apply Box W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working casing foreman with ability and good habits. Steady work and good pay available at plant in northeastern Ohio. W-55, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man thoroughly familiar with all phases of production of infant foods. Must be expert on quality. Good opportunity for the right man with concern of wide reputation. Give full particulars. W-47, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKER in southeast desires working sausage foreman, uninspected plant. W-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man experienced in the manufacture of dog food and capable of organizing new Chicago plant. Reply confidential. W-70, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Plants Wanted

### Rendering Plant Wanted

We are interested in purchasing fully equipped rendering plant. We are the principals and are prepared to act quickly. Send full details. All information strictly confidential. W-60, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

PLANT WANTED: For killing 500 to 1000 hogs weekly. Government inspected preferred, with railroad siding. Charles Abrams, 68 North 2nd Street, Philadelphia, Pa.

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HAVE CLIENTS to buy packing plants in middle west. Prompt cash, confidential deal. Call or write Mr. Stanek, 5 S. A. Van Dyk, 120 S. LaSalle St., Chicago 3, Ill. Phone: Andover 1920.

## Miscellaneous

We are in the market to buy  
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including: Bacon  
Vienna sausage  
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**MARTIN PACKING COMPANY**  
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We want to buy  
**RENDERED BEEF FAT**  
any quantity, in 50 lb. containers or tierces.  
**MARTIN PACKING COMPANY**  
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**LOOKING FOR STORAGE?**  
Have available prompt shipment 8 M and 10 M gal. used tank car shells, with and without coils, reasonable. W-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

FOR SALE: One combination Ethmoid bone and turbinated tooth remover with "V" belt drive, ready for 3 H.P. motor, listed in the Cincinnati Butchers Supply Co. catalog as machine #187. While this machine was purchased new from the Cincinnati Butcher people in Jan. 1932, it was used for only about 4 months and then placed in storage. It is absolutely as good as new and carries a new guaranty. For further information write The Lima Packing Co., 219 S. Central Ave., Lima, Ohio, Attn. R. G. Thomas.

### MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekein crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooker; 1 #41 meat grinder; 1-227 Buffalo silent cutter; 1-Brecht 300 lb. sausage stuffer; 1-Creasy #35 and 1-Victor #23 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Three (3) 1100 ton French presses complete with steam pumps, recording gauges, air control, valves. Used less than one year. Now available. W-18, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: 8 Anderson #1 Expellers; one 5 by 12 wet cooker, one Mitts & Merrill hog. Phoenix Tallow Co., Phoenix, Ariz.

## Equipment for Sale

### WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. include below some of their current machinery and equipment offerings, available for prompt shipment unless otherwise stated, at prices quoted FOB shipping points, subject to prior sale.

- 1-STUFFER, 400# Randall.....\$ 495.00
- 1-SILENT CUTTER, #90 Boss, 600# capacity, 40 HP, available shortly....\$1700.00
- 1-SILENT CUTTER, #43B Buffalo, with 25 HP motor, 2 sets knives.....\$ 450.00
- 1-SILENT CUTTER, #38B Buffalo, with 15 HP motor, 175# cap.....\$ 395.00
- 1-SILENT CUTTER, #38B motor driven, no motor.....\$ 350.00
- 1-MEAT MIXER, 1500# Buffalo, vacuum, recently rebuilt, with like new 15 HP motor.....\$ 750.00
- 1-MEAT MIXER, 700# cap. Buffalo #3, motor driven, no motor.....\$ 465.00
- 1-MEAT MIXER, 150# capacity, Buffalo, belt driven.....\$ 130.00
- 1-GRINDER, #61 Boss, enclosed type, with protected motor, record.....\$ 850.00
- 1-GRINDER, #32 Enterprise, 5 1/2" plates, pulley driven, floor type.....\$ 100.00
- 1-RED HOT LINKER, Parker, adjustable, for hog & sheep casings.....\$ 235.00
- 1-BELLY ROLLER, Mechanical, double roll, 21" dia. x 22" face, available shortly, with motor.....\$ 750.00
- 1-BONE & TOOTH REMOVER, Anco 2 HP.....\$ 200.00
- 8-ANDERSON EXPELLERS, #1, with tempering apparatus, 15 HP motors.....\$1250.00
- 6-RETORTS, Horis, 25 1/2 x 32 1/2 x 10-9" double doors, with trucks, each.....\$ 225.00
- 15-RETORT CRATES, for standard vertical retorts, each.....\$ 11.00
- 2-SMOKEHOUSE DOORS, with frames, size 48"x72", each set.....\$ 65.00
- 1-KETTLE, Steam Jacketed, rectangular, 60"x40"x39".....\$ 225.00
- 1-HOG SCALDING TUB, 6"x8"x3, 3 1/2" neck, hand drawn.....\$ 75.00
- 1-TRUCK SCALE, double.....\$ 90.00
- 1-BACON SLICER, Link Belt, 1 1/2 HP, recently overhauled.....\$ 400.00
- 1-BACON SLICER, Link Belt, 1 HP with conveyor.....\$ 315.00
- 60-HAM MOLDS, oval, Ham Boiler Corp., size 2BAL-E, with covers, ea.....\$ 5.75
- 62-HAM MOLDS, new, alum., 5 1/2 x 11, ea.....\$ 9.50
- 30-HAM MOLDS, new, alum., 6 x 11, ea.....\$ 9.50
- 40-HAM MOLDS, pear shaped, alum., #2BB Ham Boiler Corp., each.....\$ 7.50
- 1-BEEF HOIST, hand operated, similar to Boss #390, endless rope type.....\$ 78.00
- 1-PAPER CUTTER, 40", hand operated, only used two weeks.....\$ 80.00
- 1-LIVER HANGING TRUCK, Boss.....\$ 18.00
- 1-AMMONIA COMPRESSOR, 0 1/2 x 0 1/2 York, no motor.....\$ 600.00
- 1-AMMONIA COMPRESSOR, 6x6 Sterling with 20 HP motor.....\$ 575.00
- 1-BRINE COOLER, 4'x19", 1/2" shell, 1/2" head, 228 tubes 1 1/2".....\$ 575.00
- 1-ICE MAKING TANK, 10'x9 1/2" long x 6' wide x 37" deep, 34 50# ice cans.....\$ 345.00
- 1-ICE MACHINE, 2 ton York Freon, new coil never used, unit overhauled.....\$ 425.00

Please contact us promptly by telephone, wire or mail on any of the above. Write for more complete listings in type equipment you are in market for. We also solicit your own offerings of surplus equipment, as we have active buyers for almost all types of packing house machinery and equipment.

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# Meat and Gravy

Ionia Aaggie Sadie Vale, a 19-year-old Holstein cow, has been avoiding the butcher block even though she hasn't produced any milk for several years. It's because until recently she held the world's lifetime milk production record of 247,615 lbs. of milk and almost 8,000 lbs. of butter fat, and dairymen were interested in viewing the record animal. But when a new champion cow came along and produced 248,183 lbs. of milk, Sadie was resigned to the worst. Then news came that the new champion died soon after setting the record. So Sadie is back to the status of the honorably retired.



Someone has invented a simpler way of making hamburgers which, when cooked, are tailored to the exact size of a hamburger bun. It's called the burger board and is a square of three-ply wood, 5 in. square with a hole in the middle exactly  $3\frac{3}{4}$  in. wide. Here's how it works: Lay the board on a sheet of waxed paper, press the chopped, seasoned meat into the hole, then lift the board. Each meat-cake weighs exactly two ounces and all are as twins, triplets, quadruplets, in girth, as well as in weight.



An estimated 1,250,000 lbs. of horse meat that will cost approximately \$68,750 will be required to fill 1946 needs of Thunder Bay fur ranches in Canada, said officials of the North Western Ontario Fur Breeders' Association. During March, 250,000 lbs. of horse meat will be placed in cold storage in Winnipeg to guarantee meat supplies during July and August, when western harvest needs make it difficult to secure horses.



Selective Service has dreamed up a plan to make "sea-going cowboys" of 250 conscientious objectors. Chosen from volunteers who have had a background of farm experience, they will be released from civilian public service projects to serve as livestock attendants on ships delivering horses, mules, cows and other livestock abroad under the United Nations relief program.



Time waits for some men. When a seven-point buck dashed into the northern woods ahead of L. True Spear's car not long ago, he took an optimistic view of the situation. He drove to the town clerk's office for a hunting license, detoured home for his rifle, returned to the scene and shot the deer. It tipped the scales at nearly 200 lbs.



An ad which appeared in a Texas daily newspaper during wartime shortages was no doubt appreciated by housewives who spent many hours in a meat line: "Will keep your children one month to six years while you shop."—*The Family Circle*.



The drivers of a long line of heavy trucks looked a little sheepish recently, moving along at a snail's pace on one of the approaches to the Holland tunnel. Leading the parade in the follow the leader game was a sheep.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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